PROVISIONER

SEPTEMBER 11 - 1943

ding Publication in the Meat Packing and Allied Industries Since 1891

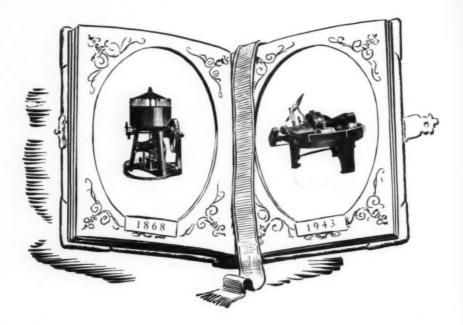
Meco-IDEAS FOR MEAT PACKERS

fearn Products are created with the primary purpose of enabling meat packers and processors to take advantage of the newest and best ideas in processing and manufacturing operations.

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BUFFALO has pioneered for 75 years... and still leads!

Before 1868, sausage meat was usually chopped with hand cleavers on a block. It took an hour and a half to chop a batch of 100 pounds! Then the late John E. Smith invented the world's first powered sausage cutter, reducing chopping time by two-thirds. Today the same quantity can be chopped in three quarters of a minute, thanks to the latest modern Buffalo Self-Emptying Silent Cutter.

Not content to rest on their laurels as pioneers, John E. Smith's Sons Company have constantly improved their cutters to match the tremendous growth of the sausage industry. More than that, they have invented, marketed and bettered Vacuum Mixers, Grinders, Stuffers and many other machines that have helped America's sausage makers to produce the highest quality products...in greater quantities...at the lowest possible operation costs.

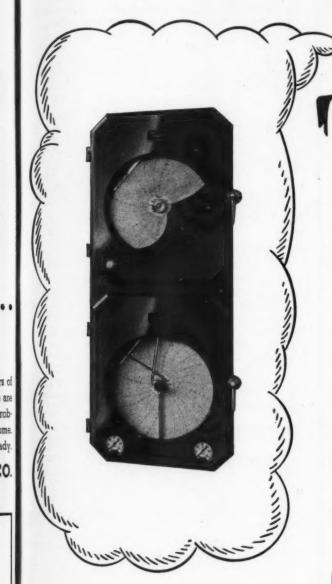
Although extremely proud of these 75 years of service to the nation's sausage industry, we are looking ahead as you are... to our common problems of these war times and of the years to come. Whenever you need us, call on us. We'll be ready.

JOHN E. SMITH'S SONS CO.
50 Broadway, Buffalo, N. Y.



QUALITY SAUSAGE MAKING MACHINES

The Smokehouse Operator's Dream



Instruments for indicating, recording, and controlling temperature, pressure, humidity, flow, and liquid level. EVERY smokehouse operator must have dreamed of a device like this Taylor Fulscope Controller!

It can be geared to almost any procedure you have—and give you the exact results you want every time, almost beyond the possibility of error!

Temperature, humidity, and correct quantities of outside air can be controlled *automatically!* About all the operator has to do in between starting and stopping the process is to glance at the chart occasionally and see if everything's OK!

With skilled labor so scarce, the Taylor Time Schedule Controller is the instrument you need to budget the operator's time most efficiently.

- 1. Push Button Control entirely eliminates manual control when desirable.
- 2. It Permits Exact Reproduction of any ideal smoking schedule.
- 3. Dual Case Construction permits easy accessibility to both control mechanism and cam and trip mechanisms.
- 4. It's Taylor-Made . . . and Taylor means Accuracy First!

These days nobody can afford to take chances on over-drying, excessive shrinking or under-curing. If you haven't already seen this outstanding new Taylor development, get the full story from your Taylor Field Engineer! Call your nearest Taylor office or write Taylor Instrument Companies, Rochester, N. Y., or Toronto, Canada.



IN HOME AND INDUSTRY

KEEP ON BUYING U.S. WAR BONDS AND STAMPS

Provisioner

Valume 109

SEPTEMBER 11, 1943

Number 1

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Meat and Gravy

Stringing along with the OPA, sausage manufacturers who were required to adopt descriptive label. ing under Amendment 7 to MPR 389 have come through with some classic laments. Visualizing the appearance of purple marking ink on his product. one sausage maker sadly shook his head, comment. ing: "It will ruin the looks of my beautiful bologna." Another said: "Already we are having enough troubles getting people to make our sausage. Now we have to tie strings to our meat." A third: "And how the labels are going to keep pace with the ingredients I wouldn't be able to say. One week we get nothing but pork. The next week it's beef. We'll have to change the labels faster than we can print them." However, this philosophical point of view was taken by another sausage manufacturer: "We can do it. It's just as easy as putting labels on hash."

* * *

Federal Judge Frank A. Picard's half ownership in a porker is causing him worry these days. Two years ago the Detroit jurist bought a half share in one of two live pigs purchased by a friend. The animals have grown big and fat. What with meat rationing, the very thought of them makes Judge Picard's mouth water, but OPA officials at Saginaw have ruled that the pigs cannot be slaughtered privately although they can be sold at the OPA price. "It isn't justice," the judge protested. "We've paid for their feed and I've promised friends a part of the feast. There ought to be a law."

* * *

A Michigan defendant denied breaking the plate glass window in the meat market, but admitted grabbing a big ham that had been on display there. Police found him hiding behind a counter, clasping the ham in his arms. Although he drew a jail sentence, the man's real punishment came earlier when police turned on the lights in the store and he discovered that his prize was only a display ham compounded of sawdust and glue.

- - -

The hot dog and hamburger in Canada have become war casualties. From September 13 on, and probably for the duration, hot dogs and hamburgers will have to be dished up between slices of plain bread instead of on the familiar special buns now in vogue. The Wartime Prices and Trade Board, in consultation with the bakery industry, decided upon further simplification of bakery products as a war measure.

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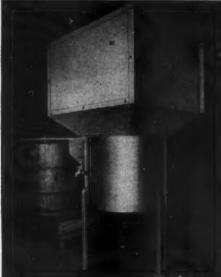
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The Lixator installed by Kuhner Packing Company at their modern plant at Muncie, Ind.

SALTY SAYS:
"HERE'S TO YOUR

HERE'S THE 100% SOLUTION TO YOUR BRINE PROBLEMS!"

"Here's what I mean by a 100% solution to your problem. With *Lixate* brine, you get a 100% saturated brine every time!

"As a meat-packer, you'll appreciate what uniformity of brine-strength means in your operations. What's more, Lix-ste brine is crystal clear!

"But what about costs? Is the Lixate Dissolver an expensive proposition? In a word . . . No! Here's why:

"First of all, the Lixator uses 10% to 20% less salt... utilizes inexpensive Sterling Rock Salt at that. Second, the Lixator produces 100% saturated brine automatically. Therefore, you save on power and labor costs. Obviously, there is no cost for stirring the brine—either by manual or power operation. And since there are no moving parts... you have no expense for part replacements, repair or maintenance.

"Add up these facts ... and you'll begin to get some idea of how a Lixator can step up the efficiency of your operation. And to seal the bargain ... installing a Lixator won't cost you a fortune! No heavy initial investment is requiredyou merely lease the machine from International for a very nominal annual sum!

"Want to get all the facts at your finger-tips? Just write for the booklet below!"

LIXATORS are built in sizes to produce brine in capacities from 40 to 150 gals. per hr., permitting storage of brine to meet your peak requirements. However, if still larger capacities of brine are required in your plant, special size Lixators can be custom built.

"This 36-page fully illustrated

"This 36-page fully illustrated booklet on the Lixate Process for making brine gives you all the facts—installations, brine tables, formulas, diagrams. Just write for your copy!"



The LIXATE Process

for making brine

INTERNATIONAL SALT COMPANY, INC., DEPT. NP-9, SCRANTON, PENNSYLVANIA

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Only the beginning!

DUCATION takes time. While there is ample evidence that the educational advertising of dextrose has been effective, yet the public so far has learned only the ABC's of this vital food-energy sugar.

That's why we must continue, month after month, to tell consumers more about dextrose.

Then, when temporary shortages are over, both the food processors who use Cerelose (dextrose sugar) and the ultimate consumers of foods rich with this natural body sugar, will benefit through persistent educational advertising.

CORN PRODUCTS SALES COMPANY
333 NORTH MICHIGAN AVENUE
CHICAGO, ILLINOIS

STAGE DOOR CANTEEN

Every Thursday 9:30 to 10:00 P.M., E.W.T. Columbia Network, Coast-to-Coast



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The advertising of dextross, an educational force, doubt benefits America. Commen learn how this pure white, optalline food-energy sugarisestalls fatigue, fartifles energy. Asking for foods "Enriched with Dextrose", they increase the use of American comer, grown by American formers, reflexed in American factories, distributed by American companies.

CERELOSE & DEXTROSE

"WHEN WE ASSUMED THE SOLDIER, WE DID NOT LAY ASIDE THE CITIZEN"

So Spoke GEORGE WASHINGTON in his Message to The Provincial Congress in 1775

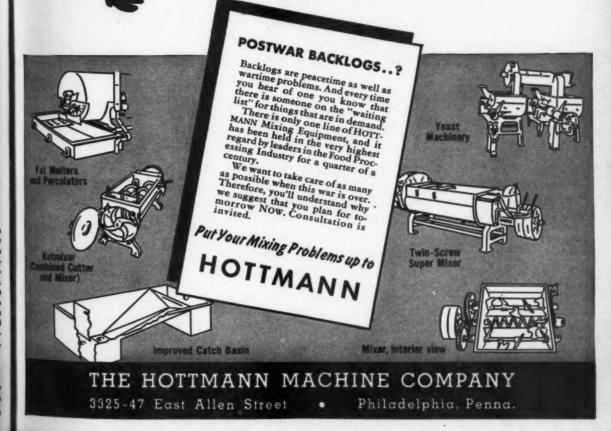
And George Washington . . . soldier, statesman, businessman and citizen . . . knew what he was talking about! A nation at war cannot overlook civilian needs, and the day when civilian economy will again predominate.

That's good advice today, too ... even though it's 168 years old! We're in the fight again, and busy with essential war and civilian production. Someday it will be over ... then, how will you stand? Will you be ready to meet the demands of normal, peacetime competition, with ideas, products, equipment and prices that are BETTER? That's what it's going to take.

Take a tip from George Washington, and think about this, Now!

We have nothing to sell at the moment because we're busy on war work, too! But our Engineers have done plenty of thinking and have worked out some new ideas that they are ready to discuss with you...ideas that will make HOTTMANN Mixing Equipment more helpful to you than ever before.

And when the war is over, orders will be filled in the order in which we receive them now.





First, a complete line of standardized glass containers for every packaging need. Second, a line of fourteen metal and molded closures, and sealing machines. Third, coordinated service through a single source of supply. Fourth, Experimental and Research Laboratories to help solve your packaging problems. Fifth, an Engineering Division to help you set up your production lines. Sixth, a stable business organization, adequately backed, whose history of steady, successful growth gives you assurance of quality and reliability. Seventh, the experienced counsel constantly available to you through Anchor Hocking's field representatives, all of whom have spent many years servicing packers' and manufacturers' container and closure needs.

ALBERT RENARD, one of Anchor Hocking's slist and most popular men, has been a mustler of in Anchor Hocking family for 24 years.







PREFERRED FOR ALL FAST CURING

PRESCU PICKLIN SALT

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BROOKLYN



Armour's Natural Casings

For Bologna that Sells . . . and Keeps On Selling!

Naturally, you're looking for repeat business on the bologna you make.

That's where Armour's Natural Beef Middle Casings come into the picture.

For these natural casings give bologna real eye-appeal . . . real sales-appeal in a dealer's meat case!

You see, bologna packed in Armour's Natural Beef Middle Casings has that plump, firm, well-filled look that customers want in sausage.

And, too, Armour's Natural Casings help keep bologna fresh and flavorful longer, because they lock in all the rich goodness of the sausage itself . . . provide real protection against drying out.

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Armour can supply you with uniformly graded, imperfection-free Beef Middles in the quantity you need. We honestly believe you can buy no finer casing for quality bologna that sells . . . and keeps on selling!

Armour and Company

Restrictions on Meat Holdings Suspended

S a follow-up to the two-month sus-Apension of quota limitations on daughtering announced on September 1, the War Food Administration on September 4 announced that inventory restrictions on all slaughterers and meat handlers had been temporarily susconded as of September 3.

The order temporarily suspending FDO 48 became effective at 12:01 a.m. EWT on September 3 and continues in force until further order of the Director

of Food Distribution.

The inventory limitations, in effect ince June 8 under Food Distribution Order 48, have been based on slaughter motas in the case of large slaughterers (Classes 1 and 2A). With the quotas suspended, inventory controls no longer apply to these slaughterers. In the case of smaller slaughterers and meat distributors, inventory restrictions have been based on weekly deliveries. Removal of the inventory controls for these slaughterers and handlers, WFA stated, is necessary to place all segments of the meat industry on an equal basis.

In announcing the lifting of inventory restrictions, WFA emphasized that "with respect to violations, rights acrued, liabilities incurred, or appeals taken under FDO No. 48, as amended, prior to the effective date of this order, all provisions of FDO No. 48, as amended, shall be deemed in full force and effect for the purpose of sustaining any proper suit, action, or other proceeding with respect to any such violations, right or liability."

New Slaughter Quotas

In Amendment 1 to Director Food Distribution Order 75.1, issued on September 1, and effective August 15, WFA put into effect increases in slaughterers' quotas for the delivery of lamb and muton into civilian channels for the month of September and made changes relating to conversion factors of pork (THE NA-TIONAL PROVISIONER, Sept. 4, page 27).

(Inasmuch as the quota restrictions of FDO 75.1 have been suspended for September and October, the above amendment is at present of interest to packers only as a matter of record.)

Under the amendment cited above. Class 1 and Class 2A slaughterers are permitted to add 3 percent of their quarterly lamb and mutton quota basis to their civilian deliveries in September. The quarterly percentage is 80 per cent of civilian deliveries in the corresponding period of 1941. This increase, WFA stated when issuing the amendment, will permit such slaughterers to bring their September deliveries to about 90 per cent of the base period."

Panel Discussions Will Highlight **Annual AMI Convention Program**

PLANNED panel discussions, in which vital questions of current interest to the meat industry will be submitted in advance by members, will be among the features of the thirty-eighth annual convention of the American Meat Institute, to be held at the Drake hotel, Chicago, October 5, 6 and 7.

Experienced speakers, enjoying the confidence and esteem of the industry, will appear at the morning sessions, while the afternoons of Tuesday, while the afternoons of Wednesday and Thursday will be given over to the discussion periods. Answers and solutions to the questions submitted will be offered by a platform panel of industry experts and representatives of government agencies charged with the responsibility for managing the nation's wartime food program.

Subjects tentatively planned for Tuesday morning, October 5, include a review of the manpower situation in meat packing plants, the potential supply of packages available to the industry, priority procedures, and a review of the Institute's scientific meat research

The review of the manpower situation will include available labor supply, methods of recruiting and training manpower, centrol of absenteeism, reduction of accidents in plants, and the effect of military deferment on the manpower supply.

Handled by a capable speaker, coverage of the packaging situation will include lumber, fibreboard and veneer, the effect of labor shortage on the lumbering industry, the diversion of lumber, fibreboard and veneer to war needs. the effect of allocation of these packaging materials to essential industries and the extent to which the re-use of packages may help the industry.

Retailers, wholesalers and packers of RO 16 foods have been requested by OPA to correct two errors in point values appearing in the sixth official list of trade point values for meat, fish and dairy products, which became effective September 5. New trade values on meats appeared in the September 4 issue of THE NATIONAL PROVISIONER.

Both the errors being corrected by OPA are listed under "meats in tin or glass containers." The point value of "Tongue—lamb, pork or veal," should read 7 instead of 5, while that of "Potted and deviled meats" should read 5 points instead of 4.

CORRECT TRADE POINT TABLE

LATE NEWS-------FLASHES

Amendment 2 to DFDO 75.2, effective September 13, requires that all Class 1 slaughterers sell 80 per cent of their set-aside beef for the armed forces in boneless beef form or deliver this quantity of carcass beef to boning concerns under military contract. This requirement is designed to make larger quantities of this type of meat available for military purchasers, so that shipments to American soldiers overseas may be materially speeded up.

Priority Procedures

A government agency speaker will handle priority procedures. This talk will include maintenance, operating supplies, packages and materials for new construction. This speaker will also explain the procedure necessary for a meat packer to follow in applying for priorities.

On Wednesday morning, October 6, two particularly important subjects are scheduled. A qualified authority will discuss livestock and meat supplies for 1944, and how the feed supply may affect next year's cattle feeding operations. Another Wednesday morning subject will cover the activities of the War Meat Board, showing how it plans an equitable distribution of meat supplies to the armed forces, U.S. civilians and lend-lease.

The last day's morning sessions, on October 7, will include such subjects as price ceilings on livestock and meat products and the consumer meat rationing program. The speaker on price ceilings, it is expected, will touch on the question of a need for price ceilings on livestock, what is planned for ceilings on products not now under uniform price maximums, and the possibilities of simplifying present price ceilings on meat industry products.

The speaker on the consumer meat rationing program will probably review the program to date, detailing what changes are being considered to make it more effective.

The Institute announces that other equally vital subjects of concern to the industry, now operating under wartime controls, are being developed. Further details of the convention program will be available for publication in the September 18 issue of the Provisioner.

U. S. To Cut Hog Support Price \$1.25 in 1944

AIMING to reduce pig production next year, the War Food Administration this week announced a future reduction of \$1.25 per cwt. in farmer support price for hogs. The support price for the period October 1, 1944, to March 31, 1945, will be \$12.50 per cwt., Chicago basis, for good to choice butcher hogs weighing between 190 and 230 lbs. This compares with the support price \$13.75 for 200- to 270-lb. hogs in effect until October 1, 1944. The new price setup will leave heavy hogs without a price support—a fact expected to lead farmers to market hogs at much lighter weights than at present.

The cut in the support level for live hogs is designed to bring the livestock population in line with shorter feed supplies. The WFA said that prospective feed supplies appear sufficient to justify a spring pig crop in 1944 of about 61,000,000 head, which would be approximately 13,000,000 head under last spring's record farrowings.

If such a reduction in spring farrowing is accomplished, demand for corn, especially in the Corn Belt states, would be considerably smaller, thus making more available for other feeding pur-

poses. Under present corn and hog prices it has been more profitable for farmers to feed to hogs than to sell to producers of other food animals in feed deficit areas.

According to WFA, it does not appear at present that corn and other feed supplies will be adequate to maintain hog production at this year's record level. Hence, the lower support price is expected to result in fewer pigs and in their marketing at lighter weights.

Prior to 1942, the annual average weight of hogs sold under federal inspection was around 230 lbs. The average was 245 lbs. last year and is expected to be around 255 lbs. this year.

The Department of Agriculture for the past several months has been urging livestock producers to market their animals at lighter weights to conserve corn and other dwindling feed supplies.

"With these changes in hog weights and hog numbers." the WFA said, "pork production in 1944 should total about 13,500,000,000 lbs. dressed weight—an all-time record nearly 5 per cent above the preceding record pork production of 1943 and 85 per cent above the 1935-39 average."

meat prices allowed to rise & la

"If that will eliminate the black market and insure us of a plentiful supply of meat, I'll sign up right here and my that three cents," and added, "We wan thinking you were getting the benefit of that rollback . . . we're not getting the benefit of it back in the East where celling prices are fictional and theoretical."

New Wage and Hour Policy For Intrastate Packers

The new policy of the Wage and Hom Administrator, Metcalfe L. Walling, relative to restitution of back wages in intrastate meat packer cases, was set forth in a recent letter addressed to Wesley Hardenbergh, president, the American Meat Institute, Chicago, Illinois.

The general policy of the Wage and Hour Division has been to seek restintion of wages due employes under the Wage and Hour Act back to October 24, 1940. However, as the result of representations made by the American Meat Institute, the administrator adopted a policy in the fall of 1941, whereby intrastate non-federally inspected meat packers found in violation of the Act would be called upon to comply with its provisions in the future with respect to all covered employes, but would not be called upon for restitution of back wages found due.

Walling has advised that, as a result of court decisions upholding the position of the administrator, the policy of the division will be to seek restitution in the future, but because of the extenuating circumstances surrounding intrastate meat packing cases, subtrestitution will be sought only from October 1, 1943. The policy of the administrator does not, however, preclude the possibility of a suit or suits being brought by employes to recover back wages under the Act, it is stated.

PRODUCERS REQUEST A FREE HAND FOR WAR MEAT BOARD

A demand that the War Meat Board be given a free hand in managing the meat situation was made at a livestock and feed conference of leading livestock producers at Kansas City on September 2. The resolution was passed after long discussion during which producer representatives called for a minimum of regulation for the industry. They asked for flexibility in price control and the balancing of total meat demand with current supplies.

About 1,500 producers passed resolutions criticizing the suggestion that cereals be substituted for meat in the American diet; calling for an end of the rollback program; urging Congress to accept the responsibility for lawmaking and urging Senators and Congressmen present to form a joint committee to work in behalf of the meat producers.

The raisers commended the War Food Administration for its action in suspending slaughter quotas and urged that the 60-day suspension be made permanent. Speakers also stressed the need for an end to the "confusion over the price of corn."

Mayor Fiorello LaGuardia of New York told the group that meat-hungry Easterners would be willing to pay more for meat—if they could get it.

"We in the East understand fully that unless the livestock raiser and feeder can produce without a loss we don't eat," he said. "And, unless we can buy, there is no use for you men to produce."

Commenting on a rancher's suggestion that the subsidy be abandoned and



WHERE THE BLAME BELONGS

Unique store poster now being distributed to American Meat Institute members graphically explains the fundamental reason for all temporary dislocations in domestic meat supplies. The four-color poster, measuring 22 by 28 in., is expected to do an outstanding service in relieving pressure on harassed meat dealers. Notation at bottom reads, "You're only helping those Axis scamps when you don't play fair with little red stamps."

POSTPONE HIDE AMENDMENT

The Office of Price Administration has postponed until October 1 the effective date of Amendment 3 to Revised Price Schedule 9, covering hides, kips and calfskins. The action, taken through the issuance of Amendment 4, effective September 3, 1943, was designed to give slaughterers, dealers in hides and skins, and tanners additional time to present their views on the amendment.

Before the new effective date, which was advanced from August 26, OPA will name industry advisory committees for the different branches of the industry, and will meet with them in Washington. Amendment 3 to the schedule contains 13 changes, some of them in pricing requirements, and also makes those who operate under the schedule subject to licensing provisions.

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The National Provisioner-September 11, 1965

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WMB Reports Beef, **Veal, Lamb Output Up: Pork Declines**

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Increased output of beef, veal, lamb and mutton by federally inspected slaughterers during the past week was shown in the report of meat production released by the War Meat Board on September 9.

The increased production of these classes approximately offset a reduction in the output of pork, so that total meat production was off only one per

Inspected beef production for the week ended September 4 was estimated at 134,000,000 lbs., 9,000,000 lbs. more than the previous week's production, but 7,000,000 lbs. under the corresponding week in 1942. Veal production totaled approximately 14,000,000 lbs. against an output of 13,000,000 lbs. a week earlier and 16,000,000 lbs. a year

Lamb and mutton production was estimated at 23,000,000 lbs. compared with 22.000,000 lbs. the previous week and 19,000,000 lbs. last year. Inspected hor slaughter again declined from the preceding week, reflecting the decrease in live hog maketings. Pork production was estimated at 140,000,000 lbs., 15,-000,000 lbs. below the preceding week but 13,000,000 lbs. over the corresponding week in 1942.

Beef cattle slaughtered during the past week were estimated at 266,000 head or about 20,000 more than a week earlier. The 117,000 calves slaughtered represented an increase of 4,000 head, while the 574,000 sheep and lambs showed an increase of 31,000 head. Hogs dressed totaled 903,000 head against 987,000 the previous week, the Board reported.

Watch Specifications, **FDA Warns Packers**

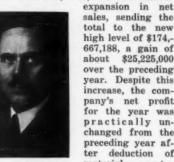
That many meat packers offering product to the FSCC have not been sufficiently careful in conforming with specifications was pointed out recently by the FDA in a communication designated as G-85. Text of the communication fol-

"It has come to our attention that many packers are offering product to FSCC, particularly boneless meat, which has been prepared and packed before the offer is made to us. This often results in the use of packages which do not conform to specifications and which may not arrive at destination in proper condition. After product is frozen, it is often difficult for our graders to determine whether the product itself meets quality specifications.

"It is important that vendors notify graders before they start the preparation of products to be offered to FSCC later in order that the proper supervision can be given to the operations. It is believed that most of the oversights recently experienced are not intentional and we are taking this opportunity of asking you to use utmost care in the future so as to avoid the trouble and embarrassment that might be incident to rejection of product because proper inspection for specification adherence could not be made at the time of delivery."

Canada Packers Reports; Sees Fall Manpower Pinch

The financial statement of Canada Packers Limited for the fiscal year ended March 25, 1943, reveals a further



I. S. McLEAN

total to the new high level of \$174,-667,188, a gain of about \$25,225,000 over the preceding year. Despite this increase, the company's net profit for the year was practically unchanged from the preceding year after deduction of material costs, operating expenses and taxes.

President J. S. McLean, presenting the report to shareholders, stated that the year's net profit in relation to sales was the second lowest in the history of the company. Referring to general conditions, the report said:

"In the coming fall, beginning mid-September, the appeals of the last three years for increased livestock production will begin to take their full effect. It is expected that in October and November record deliveries of cattle, hogs and lambs will begin to arrive at the terminal markets.

"How these record deliveries are to be processed is a problem which is causing much anxiety. For the first time in history, the Canadian packing industry may find itself unable to handle all the livestock. Plant facilities are ample. The shortage will be that of skilled workmen.

"The Council of Canadian Meat Packers has had this subject up urgently with the National Selective Service. During the past two months deferment has been requested for all key men. Some consideration has been given to these requests, but many men have been taken.

"The only possible method of avoiding a most serious crisis is that National Selective Service should provide replacements in large numbers, and should assist in turning back to the industry those key men who have gone to other industries and perhaps also, for limited periods, certain key men in armed services who have not yet left Canada."

OPA Announces New Amendments to RO 16

THE OPA recently issued amendments 61, 62, 65 and 67 to RO 16.

Amendment 62 outlines special rationing instructions for airplane operators, providing that an operator of a vessel or plane to whom a statement has been issued by a collector of customs may acquire foods covered by the order up to the amount authorized thereon without surrendering points. The distinction between "creamery but-ter" and "farm butter" is defined in Amendment 65, while Amendment 67 provides a special method of obtaining allotments of rationed foods for establishments which become industrial users due to a change in the list of foods covered by RO 16. Under Amendment 61, when a change is made in official point values on food, retailers are allowed a full business day after the change becomes effective in which to correct point values posted in compliance with the regulation.

Amendment 62 to RO 16, effective September 14, sets specific procedures by which operators of transport and cargo planes going outside the U. S. may obtain plane stores of rationed foods. Any operator of a vessel or plane to whom a statement has been issued by a collector of customs (or military officer) under section 21.2 or 21.3 of General RO 5 may acquire foods covered by the order up to the amount authorized thereon without surrendering points. Any retailer, wholesaler or primary distributor may, in exchange for the statement, transfer to the operator of the vessel or plane, without getting points, foods covered by the order up to the amount specified on the state-

Provisions of Amendment 67

Establishments which become "industrial users" of rationed meats, fats, oils and dairy products because a food they use or produce is added to or removed from the rationed list may obtain allotments under the procedure an-nounced this week in Amendment 67 to RO 16, effective immediately.

Industrial users include that class of consumers who use RO 16 foods to produce a non-rationed food. It also covers the use of RO 16 foods for experimental purposes and for the production of internally administered pharmaceuticals. Amendment 67 is designed to provide establishments which become industrial users, due to a change in the list of foods covered by RO 16, with a method of obtaining allotments of rationed foods.

A manufacturer who uses a certain type of cheese in making a nonrationed food automatically would become an industrial user if the cheese he uses is placed on the rationed list. Likewise, a manufacturer who uses a rationed food in producing a rationed food becomes an industrial user if the finished food

(Continued on rage 32.)

Maintenance of Lighting

Article I.—Importance of Cleaning and Lamp Replacement

THE importance of good light in meat packing and other industrial plants has a direct bearing on the quality and speed of work. Important, too, is the fact that good lighting has a great influence on employe morale. Plants that have a regular time to check up and clean lighting equipment find this practice is an indispensable part of their plant operation.

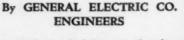
With proper maintenance, the average plant can obtain at least one-third more light than with conventional maintenance methods, and without any additional purchases of critical materials, power, or lamps.

It has been estimated that one man, working continuously, can clean and relamp fluorescent reflectors that provide light for approximately 360 workmen. If the increased light which the maintenance man provides, through cleaning and relamping, increases the personal effectiveness of these 360 men only 0.28 per cent, the maintenance man's time has been accounted for.

Scope of Program

Lighting maintenance consists of replacing lamps, cleaning lamps and reflectors, and maintaining proper voltage conditions. When the cost of maintenance is properly considered in relation to the cost of the entire installation, it will be found that frequent cleaning of reflectors is the most economical method of obtaining higher-than-average light output.

Group replacement of lamps in a lighting system often can be justified by



a reduction in the labor cost of replacement. This method of lamp replacement requires that the original group of lamps be left intact until 80 per cent of their average life has been reached. By this time, 20 per cent of the original group will have failed, and the balance will have delivered 83 per cent of all the light they can deliver. At this point it is often less expensive to replace the entire group and discard all the lamps because the value of the useful light remaining in any lamp is less than the cost of replacing the lamp individually. There are, however, some circumstances where group replacement may not be practical.

Fluorescent lamps offer the best opportunity for group replacement. Since a large number of lamps usually provide the illumination at any given location, individual outages do not seriously affect the light in adjacent areas. The lamps that have failed can wait for replacement until the time of the next group-replacement period.

If, in a large area, all of the lamps are operating at essentially the same voltage for the same length of time, group replacements may be practical because lamp life will be reasonably uniform. However, when the light output per lamp is high, an outage may leave the nearby floor area relatively dark. In cases of this kind, group replacement is not practical.

Today many plants are faced with the

problem of creating "production lighting" levels of 20, 30, or 50 foot-candles for three-shift operation with a wiring system designed for only one or two watts per square foot. Where filament lamps are retained, in some cases the

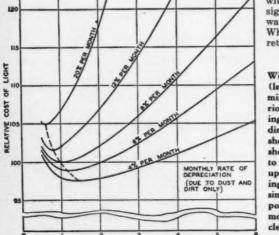
With the aid of the chart (left) it is possible to determine the most economical period between reflector cleanings. Since the collection of dirt varies, the dotted line shows when the reflector should be cleaned in relation to dirt accumulation. (Based upon a cost of 10c per cleaning.) With the aid of the simple chart (right) it is also possible to determine the most economical periods for cleaning lighting fixtures at various costs per cleaning.

panelboard voltage has been doubled and 115-volt lamps operated two in series. This essentially doubles the illumination that can be obtained from a given wining installation.

Minimum standards of illumination for the meat industry include a minimum of 10 foot candles (measured 10 in. above the floor) for the slaughtering department and 20 foot candles for cleaning, cutting, cooking, grinding, canning and packing departments.

Where fluorescent lamps are replacing filament lamps, the voltage can also be doubled, using 236-volt ballasts at transformers. But the resulting illmination will be quadrupled, since the fluorescent or mercury lamps are twice as efficient as the filament lamps. In this way, reasonably modern lighting levels can be had without necessarily rewiring the plant.

Many cleaners and detergents an suitable for cleaning lighting equip-



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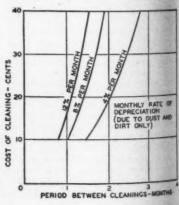
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PAYS FOR ITSELF

Berause it enables the packer to get the national lighting return from his expenditure for electricity, and leads to improved product and employe performance, lighting maintenance pays for itself.

sent. In general, since porcelain enamded, mirrored glass and prismatic glass refectors all have glass surfaces, the strength of the cleaner in most cases will not harm the surface; for example, allaline compounds are frequently used. However, care must be taken in cleaning almainum reflectors, since an alkali will tend to attack the metal. Neutral detergents or special wax or wax-emulsion cleaners which have been developed specifically for cleaning aluminum are recommended.

It is suggested that the plant engineer consult representatives of companies which manufacture industrial cleaners. Such representatives are well acquainted with the various types of dirt found in plant interiors and the specific cleaners which will be most satisfactory.

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Tungsten-filament lamps are designed to produce the greatest amount of light for the lowest cost (at average industrial power rates) when operated at the voltages for which they are designed. Operating lamps at higher voltages than those for which they are designed will result in increased lamp efficiency, but with a sacrifice in length of life-which increases the lamp replacement problem. Undervoltage operation increases life, but sacrifices lamp efficiency-which results in an increased cost of light. A 5 per cent decrease in voltage results in approximately 16 per cent loss of light. Poor lighting can often be traced to gradual load increases that have decreased socket voltages.

Normal ambient temperatures have relatively little effect on filament lamp efficiency. However, under extreme conditions of improper usage, certain difficulties may be encountered. These are:



bulb blistering, loosening of the base, deterioration of the socket parts and thermal cracks due to localized cooling when fixture parts are allowed to touch or hang on lamps.

Premature failure of general lamps for lighting (soft glass) often occur if they are located where rain, snow or bugs can strike them. Such lamps should be protected by screens or glass cover plates. Use of hard glass lamps, such as projector, spot or floodlight lamps, will usually eliminate such failures.

The primary requirement of any method of reaching the lighting equipment is to get the maintenance man, his

FACILITATE LAMP UPKEEP

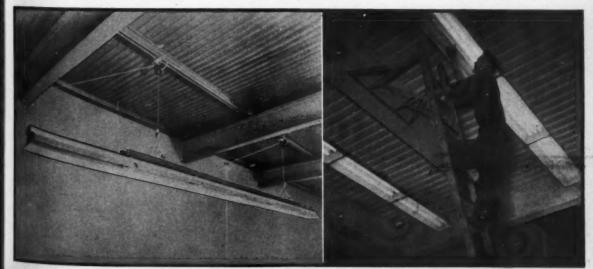
Disconnecting hangers (left) make it possible to lower lighting fixtures for easier cleaning. Special ladder shown at right enables workman safely to reach inaccessible

lights for maintenance service.

cleaning and relamping materials and the fixtures together so that he can work safely and conveniently. The methods most suitable for meat plant use include the crow's-nest ladder, the disconnecting hanger, the stepladder and straight ladder.

The crow's-nest ladder is equipped with a small platform upon which the maintenance man can stand. He usually straps himself to the platform to eliminate the possibility of falling. The ladder is mounted on a heavy, portable base which can be wheeled through the factory. The ladder can be swung through 360 degs., and, due to its overhang, reaches reflectors located over machines or stock bins. Hooks, clamps, or boxes can be attached to the ladder to hold the spare lamps and cloths that are needed.

Disconnecting hangers permit the fixture to be lowered to the floor by a chain (Continued os page \$2.)



REPORT RECENT RESEARCH ON MEAT AND RELATED PRODUCTS

TUDIES on the stabilization of thiamine in dehydrated pork, on the suitability of some plant proteins for replacement of animal protein, and on substitute blood plasma derived from animal skins were among the research subjects presented at the meeting of the American Chemical Society, held at Pittsburgh, September 6 to 10.

Thiamine and Dehydration

Preliminary studies on the stabilization of thiamine in dehydrated foods were described by E. E. Rice, H. W. Schultz, and H. E. Robinson, nutrition division research laboratories, Swift & Company.

Although the thiamine in dehydrated pork was found to be reasonably stable below 100 degs. F., destruction was accelerated at higher temperatures. It had been noted earlier that the thiamine was well retained in a commercial dehydrated food made principally from approximately two parts of fresh meats and one part of mixed cereals. When the non-meat ingredients of this product were mixed with dehydrated pork the thiamine became definitely more stable even at 120 degs. F. Reducing the proportion of non-meat ingredients lowered the effective stabilization.

None of the individual ingredients was found to be specifically responsible for the effect, but several of the substances, when present in amounts equivalent to the total mixture (33 per cent), were just as effective as the complete mixture. The retention of thiamine in dehydrated pork was increased markedly by further reducing the moisture content. An anhydrous product lost only 10 per cent in seven days at 120 degs. F.

Storing in vacuum, carbon dioxide, or nitrogen produced somewhat greater destruction than did air, and removal of fat was slightly beneficial. Several antioxidants were found to be ineffective, as were dried milk, glucose, sodium chloride, and sodium nitrite.

Protein Interchangeability

The subject of "Protein Foods, War and Postwar," was discussed by Ross A. Gortner, jr., and Frank L. Gunderson, division of biology and agriculture, National Research Council, while D. Breese Jones, Agricultural Research Administration, U. S. Department of Agriculture, presented a paper on the "Suitability of Some Plant Proteins for Replacement of Animal Proteins in Wartime Food Economy."

Messrs. Gortner and Gunderson declared that the present shortage of animal protein foods for civilian consumption has stimulated renewed interest in the protein needs of man. Data which are just now becoming available on the specific dietary amino acid requirements of man will make possible reliable

scientific assessment of our protein needs.

In the search for new major sources of dietary protein, foods such as yeast, soybeans, peanuts, and even cereal grasses, are looming up more and more importantly.

Mr. Jones of the USDA suggested that soybeans, peanuts, and cottonseed offer excellent possibilities for supplying protein of high nutritive value to help meet shortage of proteins from animal sources. They are particularly effective for the protein enrichment of patent wheat flour.

Substitute Blood Plasma

A study of substitute blood plasma derived from animal skins was described by M. Briefer, Atlantic Gelatin Co., Inc.

He stated that it appears obvious that gelatin as a starting material presents difficulties of such complexity that a uniform serum possessing constant predetermined physical and chemical properties cannot be realized.

A method was proposed for preparing serum from animal skins which is reproducible and which may be expected to possess constant values once they are established. The method contemplates an aseptically prepared pure protein serum base to which may be added known amounts of sodium chloride and/or other materials of known constants and purity. This control over the chemical constitutents of the serum is considered fundamental.

Decomposition Determination

The ammonia-nitrogen ratio as a means of detecting and determining the extent of decomposition in uncooked meat was described by Hermann C. Lythgoe, Carl S. Ferguson, and Elias B. Boyce, Massachusetts Department of Public Health.

It was pointed out that no person selling decomposed meat will admit that fact to a law enforcement official. Experience has shown if three witnesses for the Commonwealth testify that by organoleptic examination the meat was decomposed, the defendant can easily produce more persons to testify to the contrary. For this reason, a chemical analysis showing the extent of decomposition is of value to supplement the organoleptic examination. In cases of this nature, whatever method is used to prove decomposition, the defense will claim that the method so used was inaccurate, and frequently will specify other methods which in its opinion would be preferable.

For years the Massachusetts Department of Public Health has been using the ammonia-nitrogen ratio to prove protein decomposition and the acid number of the fat to prove fat decomposi-

This Tribute

Meat Packing
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Time,
Fortune,
The
Wall Street Journal
and The Chicago
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We, who know so well your magnificent accomplishments in peace as in war, are gratified to tell millions of Americans about the work of the Meat Packing Industry.

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When the "Meat Expert" talks - sergeants listen!

"How to cut meat efficiently—and cook it appetizingly." That is the subject of regular talks to mess-sergeants by meat experts.

Thus, the Industry's wartime activities go far beyond their delivery of meat to soldiers and allies around the globe.

Thanks to the Industry's experiments, certain meat shipments now require one-tenth the cargo space of pre-war years. Our armed forces overseas have meat in tempting variety, even in their field rations. And a broad educational program has taught the public how to make the most of their rationed meat.

The Meat Industry uses General American stock cars, refrigerator cars, and tank cars—part of the fleet of 55,000 specialized freight cars used by American industry. General American Transportation helps speed quality meats to dinner-tables and mess-tables 'round the world.



A SYMBOL OF INTEGRITY FOR OVER 40 YEARS

GENERAL AMERICAN TRANSPORTATION CORPORATION

Chicago

BUILDERS AND SUPPLIERS OF RAILROAD FREIGHT CARS

tion, both figures being supplementary to organoleptic examination. Ammonia is not the only product of decomposition. It occasionally happens that volatile amines are produced which, however, will be reported as ammonia if acid titration methods are used. For this reason, it is preferable to determine the ammonia by means of Nessler solution with which the amines do not react. In cases of advanced decomposition, hydrogen sulfide may be produced. Fat rancidity is usually accompanied by an increase in the fatty acids.

Bacteriological methods have been recommended for detection of decomposition. The bacteria count may represent contamination but does not represent decomposition. When bacterial and chemical analyses were made of the same pieces of meat obtained from the first and last portion through the grinder, there was a decided variance in the bacteria count of the six samples.

Sulfites are occasionally used in meats, the alleged purpose being to act as a preservative. Actually, however, it produces a red color and acts as a deodorizer. In one test of 35 samples of hamburg containing sulfite and 19 samples free from sulfite, although the sulfited samples show a slightly lower bacteria count, yet this slight difference indicates that sodium sulfite is of no commercial value for preservative purposes.

PROTEIN FEEDS MAY BE ALLOCATED SOON

The government will probably be it necessary to allocate tankage as mixed animal feeds within the next to 60 days, Will Covington, Office of Price Administration, Des Moines, In indicated at the annual meeting of the seventh regional area, National Rener ers Association, held at Minnespein, Minn., on September 8.

The country is facing a feed promise crisis with the supply totaling 1200,000 tons—the same as in 1942—an needs much greater. It was pointed at that if present trends continued the state of Texas might well say "will keep our gasoline if the Midwest keep its feed ingredients." Some form of pretein rationing will probably be nessary in which all areas share and share alike according to their needs.

The situation in the East is particularly critical. Allocation might be made on a regional basis with suppliers being told the quantities which must be shipped to deficit areas.

Imports from Argentina

Some meat scrap is being received on the East coast from Argentina and there have been reports that tankage has been rotting on the docks three; however, the total supply available from this source is only about 50,000 tons.

The group was also addressed (via transcription) by Don Pfeiffer, national president, by the area president, Rae E. Walters, and by Sam Ray, vice president.

A number of the renderers present commented on the prosperous condition of the industry and lauded the work of the national association in obtaining adequate priorities and practical price regulations.

Technical industry problems discussed at the meeting included the construction of a blow tank, the cheapest method of producing a vacuum and the use of the centrifuge.

The seventh regional area elected the following officers for the coming year:

O. J. Eastman, president; E. J. Linhart, vice president; Roy Ewald, seretary-treasurer, and Oscar Hendrick, director at large. Regional vice presidents include E. T. Frith, Iowa; M. W. Coursey, Kansas; W. E. Atkinson, Minesota; John Binz, Missouri; Gearg Swingle, Nebraska; M. J. Ross, Oklahoma, and F. P. Hall, South Dakota.

CHANGING TIRES SAFELY

"Compressed air is dynamite," the B. F. Goodrich Co. points out in a illustrated bulletin issued recently cataining pointers on how and how not be change truck tires.

JON

In a nut shell.. the story of VOTATOR-improved lard!

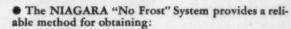


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- 1. Extreme low temperatures for freezing by the air method.
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If you're looking for labor-saving, space-saving equipment look to SUPERIOR. Meat Packers, Sausage manufacturers and Renderers throughout the country have found that SUPERIOR machines actually require less handling of product, can step up production as much as 6 times, and are great space-savers. The No. 54 Traveling Table Band Saw can break up a forequarter of beef in less than half a minute . . . a saving of 21/2 minutes over hand saw operation. These are special machines for special work. They are easy and safe to operate. They will last for many years and will pay a handsome profit every year they are used.

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Now that cork is 100% available . . . without restrictions . . . you can again build thrift and economy into your cold room installations with Novoid corkboard, cork covering, and cork fitting covers. Here's why:

Novoid cork insulations are manufactured from pure cork granules, and no other material can equal cork as an all-round insulation. Cork provides unusually low thermal conductivity, high moisture-resistance, durability, light weight, strength, rigidity, and fire resistance. It can be erected quickly, without use of metal lath or lumber.

When you specify Novoid corkboard, it's your assurance of economical service. Because corkboard holds temperatures at the desired level, compressors and other refrigerating equipment operate less, and consequently operating costs are lower. In addition, these shorter operating hours mean practical conservation of hard-to-replace equipment.

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GLOBE Roto-Cut MEAT PROCESSOR

The most advanced automatic processor for all sausage meats. Does work of grinder, silent cutter and mixer in a single operation. Fast. Saves labor and power. Gives better product with improved flavor. Write for full details including list of users.

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Fullergript refills contain a heavier pack of brush material held in an indestructible steel backing-outwears ordinary brushes four to seven times.

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Write for complete catalog of heavy-duty brooms and brushes for packing house requirements.

THE FULLER BRUSH COMPANY

The National Provisioner—September 11, 1988

Up and down the MEAT TRAIL

Personalities and Events of the Week

Jahn Cudahy, 55, former diplomat and U. S. ambassador, was accidentally tilled this week when thrown from his horse near Milwaukee, suffering a braken neck. Cudahy was a member of the pioneer Cudahy packing family. His father, the late Patrick Cudahy, was one of five brothers who came to the U. S. from Ireland and founded the Cudahy packing enterprises. The diplomat is survived by his widow, two children, a brother, Michael, president of Cudahy Bros. Co., and a sister.

DR

Albert Lewis, formerly vice president of the Colonial Provision Co., Inc., Boston, Mass., is now operating a beef boning establishment at 35-41 North in that city, under the name of Victory Beef Co. Mr. Lewis reports that he is also formulating plans for a modern plant for manufacturing and processing meat food products, which he contemplates opening in the near future.

Arthur Lederer, 35, who with his father, Adolph, operates the firm of A. Lederer & Co., wholesale meat dealers, Chicago, was sentenced to a year and a day in federal prison this week as the result of an OPA ceiling violation. He was found guilty on a charge of criminal contempt for violating a court injunction restraining the firm from selling meat to retailers in excess of wholesale ceiling prices. The senior Lederer was acquitted.

The softball team of Glaser's Provisions, St. Joseph, Mo., won the district softball tournament on September 1. This advanced the team to the Missouri state tournament, held in St. Joseph over the Labor day holiday. Although the team did not win the tournament, it made a good showing.

Four additional employes of John Morroll & Co. are eligible to receive the American Meat Institute's 25-year award, it is announced by the company. They include Harry F. Dodds, Zion Piper, Clarence Pool and Harry Crawford, all of the Ottumwa plant.

Russell G. De Ford, Indiana sausage maker, and H. J. Mackey from Peoria, III., recently completed their annual fahing trip in lower Michigan.

Armour and Company, Indianapolis, Ind., received honorable mention for having an accident record far better than the average in the 1942-43 interfect safety contest of the Indianapolis chamber of commerce safety council. Awards were presented at a dinner held at the Indianapolis Athletic club.

Abe Goodman, 79, chairman of the

board of the Memphis Cold Storage Warehouse Co., Memphis, Tenn., died recently at his home. During his career he had engaged in numerous business enterprises and was one of the city's most prominent civic leaders and philanthropists. Surviving are his wife, three sons and two brothers.

Paul C. Beaudoin, 49, veteran employe of Foster Beef Co., Manchester, N. H., was killed when the truck he was operating overturned. A veteran of World War I, Beaudoin had been employed by the Foster Beef Co. for 13 years. At one time he was associated with Armour and Company. Beaudoin is survived by his wife, mother, six sisters and three brothers.

W. R. Kinnaird, of the American Meat Institute recently stressed the importance of food as a weapon against the Axis in an address before the Advertising club of Birmingham, Ala. "Next year," Kinnaird said, "we must see the addition of 5,000,000 Victory gardens to the 15,000,000 which dotted the nation's yards this past summer."

Isadore Rosen, part owner of the South Side Packing Co., Pittsburgh, Pa., is a first-class beef buyer at Camp Van Doren, Mississippi. Partner Fred Rosen expects to be inducted shortly, leaving brother Herman Rosen in charge.

A. F. Heidke & Sons has discontinued its business in Fulton Market, Chicago, for the duration, owing to government restrictions and lack of meat, it is announced.

Bob Andres, proprietor of the Lincoln Wholesale Market, Chicago, is recovering at his home from injuries resulting from a fall while working in the plant.

John E. Smith's Sons Co., Buffalo, N. Y., manufacturer of processing equipment widely used in the meat industry, is celebrating its diamond anniversary this year. The company has constantly improved its sausage manufacturing equipment to match the rapid growth of the sausage field and has marketed numerous machines that have helped manufacturers produce high



NEW ARMOUR COUNTER DISPLAY

New counter display released by Armour and Company features bread, to suggest Star sausage and loaf meats for sandwiches. Measuring 9½ by 10 in., the counter card is printed in four colors and has a self-supporting easel back. Meats shown in sandwiches include Treet, Old Fashioned loaf and liver sausage, three items popular under rationing since there is no waste and point values are low.

quality products in large volume. Harold and Baldwin Smith, officials of the company and sons of Richard Smith, president, are now serving in the armed forces.

William S. Thompson, 65, manager for Swift & Company at Spartanburg, S. C., died recently. He had been associated with the company for 13 years.

LeRoy F. Diehl, Petty officer, third class, former employe of the Rath Packing Co., Waterloo, Ia., recently returned from convoy duty in the Mediterranean during the North African campaign.

Lew Cornelius, 69, president of the Berkshire Sausage Co., Los Angeles, died recently at his home. A widower, he leaves no immediate family.

Harry Breen, veteran wholesale meat dealer and ship supplier of Halifax, N.S., has added three horses to his racing stable. Breen frequently takes over in the sulky behind his trotters and paces them in their training.

John Morrell & Co., Ottumwa, Ia., recently announced a plan to allow former employes serving in the armed forces to visit the department of the plant where they worked before entering the service. Arrangements for the visits were made because of the many requests the company has had from service men home on furlough to visit former associates in the plant. Since December, 1941, there have been no regular visitors' tours in the company's plants.

Verne Burnett, vice president of public and stockholder relations for General Foods Corp. and author of the new book, "You and Your Public," stressed the importance of long-range public relations activities among U. S. food processors at a reception held in his honor at the Hotel Biltmore, New York, on September 8. Food manufacturers, he said, "need to earn and increase their popular support, so that they may be free to function in the best interests of both their companies and the nation as a whole."

Walter S. Parker, manager of Swift & Company's plant at So. St. Joseph, Mo., was named chairman of the civilian committee to make arrangements for the premier showing of the popular stage show, "This Is The Army," to be held on September 15. The Armour Men's Social club at St. Joseph has reserved 300 seats for the play.

R. W. ("Bob") Earley, New York's genial meat broker, is back at his office following a late summer vacation at Shelter Island, N. Y. The fact that many whitefish and kingfish found a warm welcome on the Earley griddle speaks well for Bob's ability as an angler.

Constantino Oberto, 54, proprietor of the Oberto Sausage Manufacturing Co., Seattle, Wash., died at his home recently. Oberto had been in the sausage manufacturing business in Seattle with his brother, Dominio, for many years.

Authorized commercial slaughtering of meat, suspended in Henderson, N. C., for the past two months by the state



TYPIFIES CARELESSNESS

"Axidunce," a thoughtless fellow who never goes at his task in a safe manner, is used in recent accident-prevention material released by the U. S. Department of Labor to represent the type of worker whose frequent accidents cause injuries and impair production. Many meat plants are employing this type of material to cut accidents to a minimum.

health department because local slaughterers failed to meet standards, will be resumed at once by Victor Yarborough, one of the chief slaughterers, who has agreed to build a minimum type abattoir, it is reported.

The field is wide open for new abattoirs in Macon, Ga., and anyone who submits plans that meet specifications of the city-county board of health may construct one, it is stated. This decision was reached recently by a committee of the city council following an open public meeting on the meat situation, at which heads of two local concerns declared themselves ready to build a new abattoir. G. N. Thomas of T & T Packing Co. maintained that his company cannot do public slaughtering under present OPA regulations.

M. F. Strauss, West Tennessee chairman of the waste fats salvage program, recently urged Memphis and Shelby county housewives to save more waste kitchen fats needed in the making of explosives. Guy H. May, general state

★ Industry Honor Roll ★

TOLBERT, FRANK.—Technician Fifth Grade Frank Tolbert, former employe of the Hygrade Food Products Corp., Detroit, was reported by a War Department announcement as having been killed in action July 21 in the North African area. Tolbert left for the service more than a year ago and had been in an artillery detachment.

salvage committee chairman, reported in Nashville that waste fats receipts in July totaled 73,185 lbs. or 70.7 per cent of the 103,500-lb. monthly state quest

Mum's Dog Food Co., Los Angels, is the firm name under which William H. Isaacs and Myron Mendelson have published an intention to conduct business.

A building permit has been issued for the construction of a new storage mit for Hoffman Bros. Packing Co., Verma, Calif. It will be erected by the companat a cost of \$1,000.

Sturdy Dog Food Co., Inc., Syracue, N. Y., has filed articles of incorporation in Los Angeles county, showing a caitalization of \$100,000.

William Wilson, former cattle buyer for the Laclede Packing Co., St. Leni, Mo., recently bought a small meat plant at Denning, N. M.

The Community Packing Co., Renton Junction, Wash., is now open under new management. Sam Miller, Ket, Wash., the new owner, is using the facilities of the plant for custom killing.

A recent fire at the fertilizer plant of Canada Packers, Toronto, 0nt, caused damage estimated at \$1,000. More serious damage was averted by the quick action of firemen.

Aaron Rosensweig, head of the Central Packing Co., Los Angeles, Calif, was recently sentenced to 30 days in the county jail and fined \$1,000 for selling food at above-ceiling prices. Rosensweig's son was also fined \$1,000. The sentence marked the first time in the Los Angeles area that a food price ceiling violator has received a jail term in the Los Angeles area.

Swift & Company, So. St. Paul, Mim, plans to install electric power equipment in the new two-story top addition at its local plant, for which work on the superstructure will soon begin. The cost of the new unit will be approximately \$85,000, including machinery, it is reported.

Two brother teams from the Union Provision & Packing Co., Pittaburgh, Pa., are in the armed services. They are William and Joseph Poropatich, who are in North Carolina, and Robert and Lawrence Poropatich who are oversess. Anthony Starcevic is with the Navy and Stanley, his brother, is with the Marchant Marine.

The C. G. & S. Provision Co., wholesale meat firm, Fulton Market, Clicago, has been formed by Joe Condo. Pete Guido and Ed. Savage. Ed and Joe manage the pork department and Pete directs operations in the beef department.

While George Casper, salesman for Weisel and Co., sausage manufacturer, Milwaukee, Wisc., is in the Navy, Mr. Casper is going to take over his position at the request of the company. Mr. Casper, in accepting the position, said she feels that it is her patriotic day to help as much as she can. She has been thoroughly trained in selling by her husband, who familiarized her with his accounts.

Page 22

The National Provisioner—September 11, 1863

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The can that Russia rates above guns and planes

A LEND-LEASE AUTHORITY said recently that Russia has been giving our food shipments even higher priorities than guns, planes or tanks!

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Pete partMost food is going to war in cans—whether it's prepared, dehydrated or dried. And whether it's going to Russia, Britain, China or to our own fighting men all over the world.

Did you realize that our soldiers have a dozen different combat rations—and that most of these are packed in cans?

Without the tin can, lend-lease and military supply would fail. The can is as tough as the Russians. It endures the cold of Iceland, the heat of Africa. It can be stored anywhere, even outdoors.

The can saves food from contamination in bombed areas. It can be dropped without harm to beleaguered forces. And it keeps out water, light, dirt, gas and insects.

Cans for civilians are limited now, but the war cans will be peace cans one day. And better cans! We are learning plenty as "Packaging Headquarters for America at war."

TO MAKERS OF WAR GOODS -

Rushed as we are, we can still take on more war work. A part of our vast metal-working facilities for forming, stamping, machining and assembly is still available. Write or phone our War Products Council, 100 E. 42nd St., N.Y.C.

CONTINENTAL CAN COMPANY

It gets there-safe-in cans



HELP CAN THE AXIS

— BUY WAR BONDS

* * HIGHWAY TRANSPORT ... VITAL TO VICTORY AND THE AMERICAN WAY OF LIFE ..



Huskier, Healthier, Happier

Today's American soldier is nearly an inch taller and ten pounds heavier than his older brother of World War I. He is the best fed, best clothed, best equipped fighting man on earth

On the War Front, motor trucks are absolutely indispensable to an Army on the move... are the main means of transport for food, fuel and fighting equipment. On the Home Front, 40% of all our motor trucks are used to carry farm and food products... 69% of the war material shipped out of 741 plants surveyed was moved by truck.

America's millions of trucks ... at home and in the Army ... are giving all they've got to keep our soldiers Huskier, Healthier, Happier!

TRANSPER DI

Joseph B. Eastman, director of the Office of Defense Transportation, recently stated: "Automotive Transportation is absolutely essential

to the winning of the War. Goods must reach their destinations and workers must get to their jobs. . . on time." Join the U. S. Truck Conservation Corps and keep your trucks in best possible condition. Your GMC dealer is pledged to help you.



INVEST IN VICTORY . . . BUY WAR BONDS AND STAMPS

GENERAL MOTORS TRUCK & COACH

DIVISION OF YELLOW TRUCK & COACH MANUFACTURING COMPANY

Home of GMC Trucks and Yellow Coaches . . . Manufacturer of a Wide Variety of Military Vehicles for our Armed Forces

Recent In

The Office recently issued or relations No. of rulings of ing industry.

The following points 169:

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Recent Interpretations of Ceiling Regulations

The Office of Price Administration result issued "Recent Price Interpolations No. 26" containing a number of reliage of interest to the meat packing industry.

The following interpretations cover specific points in connection with RMPR

Savenge.—Sausage made chiefly from motion but containing any proportion of beef or veal is governed by Regulation No. 169, pursuant to Section 1364477 (3) defining "Processed products". If the sausage contains only motion, GMPR applies. MPR 239 does not apply.

Packer who delivers in another zone.

A packer is located in zone 8 and makes deliveries by truck in zone 7.

How does he determine his maximum

The applicable zone price is the price for the zone in which is located the seller's distribution point at which the how takes possession of the meat, or the point from which local delivery to the buyer's place of business begins, Section 1364.451 (a) (3) (i) and (ii). The seller determines his maximum price under either paragraph (i) or (ii). If he selects paragraph (i), he is inited to the applicable zone price stablished for sellers in zone 7, since the buyer takes physical possession of the ment at the seller's distribution point in that zone, and no additions for cal delivery may be made. However, if the seller elects to price under paragraph (ii), the seller's distribution point is zone 8, and he may add local delivery charges to his applicable zone 8 price from his distribution point to the buyer's place of business.

Purveyors of meals—sale of ground had.—The maximum prices set forth in Setion 1364.452 (0) (6) for ground beef and miscellaneous beef items to purveyors of meals, are base area prices. To these may be added the applicable zone differentials established under Section 1364.452 (0) (3).

Substitution of specific items of beef.
—Section 1364.451 (a) (4) prohibits
the sale of any miscellaneous (dried)
beef items of types or grades other than
those which have been specifically defined and for which maximum prices
have been established in the Regulation.
Therefore, it is a violation of the Regulation to sell ham sets of AA and A
grade in place of the dried beef items
in Column 7 of the Table in Section
1364.652 (p), which establishes maximum prices for ham sets of utility or C
grade.

The digest also contains a ruling on one provision of MPR 53:

Return freight on containers.—A number of commodities subject to the schedule are sold in returnable containers. In some cases the seller of the commodity receives a deposit charge to insure the return of the container. The question has arisen as to whether the seller of the commodity or the pur-

chaser, must pay the return freight on the container. Where the maximum price under the schedule is established by the seller's price during a base period, the seller's customary practice during the base period determines who pays the return freight on the container. Where the maximum price is a dollar-and-cents price (e.g. U.S.P. lanolin, hydrous, 32c per lb.) the seller of the commodity must pay the return freight on the container.

HIRING OF FEMALE MINORS

Commenting on the recent exemption granted under the Walsh-Healey Act which permits holders of government contracts to employ girls from 16 to 18 under specified conditions, L. Metcalfe Walling, Administrator of the Wage and Hour and Public Contracts Divisions of the U. S. Department of Labor, reminded contractors that these conditions are as important as the age limitations.

Pointing out that contractors often assume they are in full compliance with the child labor provisions of the Walsh-Healey Act when they have met the age regulation, Walling warned that breach of any of the terms makes the employer liable to damages of \$10 a day for each person for each breach. The limitations refer to hours of work, minimum rates of pay, hazardous occupations and other conditions of work.

Enjoin Packer from Making Tie-in Sales to Retailers

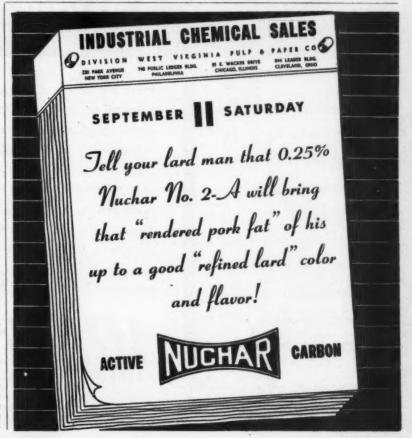
OPA last week obtained a temporary injunction in federal district court at Newark, N. J., restraining Armour and Company from requiring retailers to make "tie-in" purchases to assure delivery of meat and butter. Federal Judge Phillip Forman, who granted the order, directed Armour to show cause next month why the injunction should not be made permanent.

Nathan L. Jacobs, chief attorney for the OPA district office, presented to the court 13 affidavits from food dealers in New Jersey communities complaining that they had been required to buy sausage and soap in order to obtain beef, veal, lamb and pork and to purchase eggs to obtain butter. The OPA complaint said that the alleged violations of maximum price regulations took place between September, 1942 and June, 1943.

Armour headquarters at Chicago made the following statement on the case:

"We do not know what the injunction covers, but we do know that we have repeatedly warned our thousands of salesmen in the field to conform to all OPA regulations."

Support the Third War Loan!



MILPRINT MIL-O-BANDS



Now Available in STOCK DESIGNS!

WITH BLANK INGREDIENT PANEL

SEE ADVERTISEMENT ON OPPOSITE PAGE REGARDING SPECIAL IMPRINTING AND SEALING DEVICE FOR USE WITH MIL-O-BANDS. FOR COMPLETE DETAILS WRITE DIRECT TO GREAT LAKES STAMP & MFG. CO., CHICAGO, ILLINOIS.

Here's a new Idea...designed to make it easy for you to comply with newly revised government regulations on sausage labeling. * In addition to tailor-made designs...MILPRINT MIL-O-BANDS are now offered in a range of attractive stock designs. You imprint your own firm name and proper ingredient list on these with a special imprinting and sealing device. * Write today for samples of various designs now available...complete price information. There's no obligation.

MILPRINT ONC.
PACKAGING ENGINEERS TO A NATION AT WAR

PLANTS AT MILWAUKEE, PHILADELPHIA, LOS ANGELES * REPRESENTATIVES IN ALL PRINCIPAL CITIES SALES OFFICES: NEW YORK • CHICAGO • BOSTON • SAN FRANCISCO • ATLANTA • MINNEAPOLIS • ST. LOUIS

AMENDMENT 7 MPR 389 REQUIRES:

For frankfurters and pork sausages



Always first with the best, Great Lakes offers complete equipment for meeting the provisions of new OPA sausage labeling regulations. The new Heat-Seal Bands for franks and pork sausage, stamped with a Great Lakes Interchangeable #99 Stamp and sealed with a Great Lakes Sealer provide an ideal way to do the job on small sausage The Special #44 ingredients brander (see below) is perfect for large sausage. Send your order today!

S. C FRANKFURTERS INDREDIENTS; BEEF BEEF CHEEKS, PORK HEAD MEAT, BEEF HEARTS, PORK, PORK FAT, ORIED SKIM MILK, This ingredients clause was imprinted with a Great Lakes #99 Stamp on a stock Heat-Seal

Holder \$4.50 each Word slugs 40c each All ingredients words in stock!

The #99 Stamp shown above is made of genhe Plexglas plastic (strong, durable, transrent) with sturdy hardwood handle. Inchangeable word slugs of keyed hardwood, with cushioned rubber word face, fit other perfectly in any desired sequence. mp can be set up in a moment to conform to any sausage formula; locks tight without makes a clear, handsome imprint. No skill required to set up or use. Used with my stamp pad and Great Lakes moisture.

Stamped bands are easily, quickly and permanently fixed to the sausage with the Great Lakes Sealer shown at left. Simply hold the band in position, make one pass of tab ends between the electrically heated sealer jaws, and the job is done! Sturdily built of metal with heavy base, hardwood handle, enclosed

Band.

110v. heating element, heavy rubber cord. Order now!

SEALER \$13.50 COMPLETE

SEE OPPOSITE PAGE for details of new Milprint Bands

INGREDIENTS BRANDER

Electrically Heated

\$12.50

without word slugs

WORD SLUGS FOR ANY AND ALL INGREDIENTS ARE AVAILABLE

Price quoted above is for complete electrically heated holder. Interchangeable word slugs to make up any desired formula available at reasonable prices.

For large sausage

THIS EQUIPMENT USED NATIONALLY BY GOVT. INSPECTED HOUSESI

On large sausage, casing abbreviation as well as name of product and list of ingredients may be stamped directly on the product as shown left and below. Interc angeable hand-en-

> graved brass word slugs of the #44 Ingredients Brander can be arranged in any combination or sequence, lock into the electrically heated holder as rigidly as a solid brand, Imprint dries immediately, does not smear.

Note the clean, handsome, permanent im-print (above) made by the #44 changeable ingredients brander. Used with Great Lakes Quick-Dry Violet Ink (\$1.25 per quart) it performs perfectly always. Special heavy-duty 8" ink pads \$2.80 each (with stand and ink jar and brush, \$5.75). The Great Lakes line is built to high standards, with precision workmanship. The best in ideas, design and construction comes from Great Lakes!

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PK. BLVD., CHICAGO

THE QUALITY TRADE MARK



For Grinder Plates and Knives that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cut-ter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann 2021 GRACE ST., CHICAGO, ILL.

Close Control Necessary for Proper Dehydration

Food producers were warned by Raymond R. West, Brown Instrument Co., that proper commercial dehydration of food requires accurate automatic controls. Mr. West spoke at the conference of the National Food Distributors Association at Chicago.

"The process of dehydration hardly can be called an exact science," he said, "and in using various types of dryers to dehydrate foods from different localities it may be necessary for some experimentation to determine the best possible results. Control should be applied to all stages."

The two most common results of improper dehydration are scorching and case hardening, both of which can be eliminated by automatic control of temperature and relative humidity, West declared. Scorching is caused by overheating; case hardening is caused by too rapid drying, which removes water faster than it comes to the surface of the material

West denied that automatic controls for dehydration were not available because of wartime conditions.

KEWANEE BOILER CORP. wanee Boiler Corp., Kewanee, Ill., 18. cently received notification from Under Secretary of War Robert P. Patterno that the White Star award is to be added to its Army-Navy "E" pennasi in recognition of continued production

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LINK-BELT CO .- On August 20, the Pershing rd. plant of Link-Belt Co. at Chicago was awarded the Army-Navy "E" production pennant, making it the third Link-Belt plant to be so honored Almost a year before Pearl Harbor this plant was given a definite assignment to design and manufacture anti-aircraft weapons.

ALLEGHENY LUDLUM STEEL CORP.—Two shifts in Allegheny Ladlum Steel Corp. branch sales personnel have been announced by R. M. Alla. general sales manager. J. W. Burdier was advanced from salesman to the per of assistant district manager of the company's Springfield, Mass., office, and J. T. Purtell has been named to a position as salesman in the Springfield district.

PLAN PACKAGE MEETING

Packaging requirements of the U.S. Army and Navy will be spotlighted at a wartime conference sponsored by the Technical Association of the Pulp and Paper Industry, to be held at the Palmer House, Chicago, September 21 to 25. A number of military officers representing both branches of the service will detail specific packing and packaging problems encountered in connection with the shipment of all types of equipment and supplies, with special emphasis on the part played by paper

Other sections of the program will be devoted to technical discussions relating to paper and package production. A special feature of the conference, available for inspection from September 21 to 24, inclusive, will be an exhibit of paper products used for war purposes by the Army and Navy. Significant motion pictures will also be shown to illustrate various phases of the war in which paper and packages are playing an important part.

FLASHES ON SUPPLIERS

C. B. GENTRY CO .- The first Army-Navy "E" pennant awarded a food processor exclusively engaged in dehydration was recently given the C. B. Gentry Co., Gilroy, Calif. The award was accepted by George E. Clausen, president of the company, and was jointly be-stowed by Col. Arthur W. Stanley, director of procurement of the California Quartermaster Depot, and Lieut. Commander Allen R. Bosworth of the U.S.

38th

CONVENTION

Number

COMPLETE official report of the 38th asnual convention of the American Meet Institute, including proceedings, reports on special meetings and other events-fully ilustrated—will appear in the Official Paikers' Convention Number of THE NATIONAL PROVISIONER following the convention. The convention will be held October 5 to 7 is Chicago.

> Extra copies of the Convention Number must be ordered in advance. Price, single copies, \$1.00 each. Five copies or more, 75c each.

Fill out and return coupon below if extra copies are desired.

The National Provisioner 407 So. Dearborn St., Chicago

Please send me postpald, ... copies of the Official Packers' Convention Number of THE NATIONAL PROVISIONER.

STREET

Remittance enclosed



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Recent War Agency Orders Affecting the Meat Industry



TRANSPORTATION TAX .- The 3 per cent federal transportation tax does not apply to private motor carriers for adjustment of costs under certain joint action conservation plans, the Office of Defense Transportation has anassumed. Where each private participating motor carrier operates his own equipment with his own personnel, merely pooling merchandise with other carriers for transportation and delivery services within a certain area, the tax does not apply, the Bureau of Internal Revenue stated in a ruling to ODT. Under these conditions, amounts paid by one private carrier to another for adjusting cost of transportation and delivery of merchandise is not subject to the tax. The tax applies, however, if the carriers are set up as a separate entity, such as a corporation, to perform transportation for all members.

CATTLE HIDES.—Tanners may not hold their cattle hide splits for further processing or finishing when their customary practice has been to sell them to other tanners, Harold Connett, assistant director of the textile, clothing and leather division, WPB, announced. General Conservation Order M-310 requires tanners to maintain the balance between their own consumption of hides and leather and their sale to regular customers who have received them in the past.

RETAIL MEAT MARGINS.—Retail stores in Groups 3 and 4 whose gross margin on sales of meat was 19 per cent or less during 1941 are required to sell at prices 4 per cent below those established for the groups, under an action recently taken by OPA. Previously, under Amendment 3 to MPR 355, all retail stores having a total sales volume of \$250,000 or more during 1941, and beonging to a chain organization which had a total sales volume of \$40,000,000 or more, had to sell at prices 10 per cent lower than those established for Group 3 and 4 stores. The 4 per cent reduction required by Amendment 10 becomes effective September 20, 1943.

COTTON TEXTILES.—The War Food Administration announces that action recently taken under War Production Order M-317 will facilitate the acquisition of meat packers' textile supplies by members of the industry. The order authorizes a priority rating of AA-3, the highest assigned to civilian cotton textile products, to processors, intermediate processors and merchants, to insure essential supplies of textile materials. In addition, a similar rating has been assigned to processors of agricultural bags to assure adequate supplies of textiles used in their manufacture.

PACKING EXPENSES.—The Office of Price Administration has revised Supplementary Order No. 34, relating to permitted additions covering special packing expenses to maximum prices on sales to war procurement agencies, to exclude meat products covered by the following regulations: RMPR 148, RMPR 169, RMPR 239, RMPR 286, and MPR 398. Under the revised order, OPA stated, the additions specified cannot be made in the case of products sold to war procurement agencies under the foregoing regulations, since their packing is specially covered by the applicable regulations.

PROCESSING EQUIPMENT. — Indication that, beginning October 1, production quota schedules for most types of food processing equipment will be revised to permit increased production, was contained in an announcement late this week by the Department of Agriculture. During the year beginning October 1, 1943, output of canning machinery will be set at 116 per cent of average production during 1939, 1940 and 1941, it was stated.

SELECTIVE SERVICE.—The Selective Service Bureau, War Manpower Commission, on September 7 announced instructions for the referral to the U. S. Employment Service of cases involving Selective Service registrants engaged

Dehydrated Foods Require
Accurate Weighing . . .

EXACT WEIGHT Shadiongraph Scales chick-setgleiongraph Scales chick-setgleing small containers of poudered tags in the Cracker
Jack Jackery, Chicago, III.

War now... peace later, regardless of which dried whole eggs and dehydrated meat products will be volume food business for export for a long period. A dozen eggs or a pound of meat compressed into a few ounces means concentrated food value, saves precious shipping space, feeds more mouths. But profitable packaging is vital to profits. What is required is handling small containers, light in weight, with speed for volume and accurate weights for profitable operation. EXACT WEIGHT Shadowgraph Scales have been highly successful in this job of around the clock operation. Write for full details for dehydrated meat and dried egg packaging and check weighing operations.

THE EXACT WEIGHT SCALE COMPANY

400 West Fifth Ave., Columbus 8, Ohlo Dept. F, Toronto, Canada

Exact Weight Scales

in or qualified for critical occupations in war production or a war supporting activity. Under the instructions, the cases would be referred before the affected registrant is ordered by a local board to report for induction. The U. S. Employment Service may recommend that such a registrant be deferred in his present employment or placed in more essential production.

TURKEYS.—OPA on September 4 announced that during September the U. S. Army will be permitted to pay for dressed turkeys up to a maximum of 8½c per lb. above the maximum base price established for the same kind of turkey alive, regardless of whether delivery is made from a processing plant or wholesale establishment. The action was taken to speed the flow of turkey into the Army's hands, and will have no effect on civilian prices, since all turkey on the market will go to the Army during September under a WFA directive.

COOLERS.—Mechanical drinking water coolers are now available when delivery is specifically authorized by WPB. Such authorization, however, will be granted only for hospitals, new or enlarged industrial plants (except in offices and eating places), or as replacements in industrial plants when existing coolers are beyond repair.

Watch Classified page for good men.

New Trade Literature

Freezer (NL 1,045).—Information on a new medium-sized freezing unit to meet the needs of the average locker plant is given in this four-page bulletin. It tells how this new freezer increases freezing capacity and reduces handling time and freezing costs. A unique feature of the new unit is the extremely small floor space required, a 6½-ft. by 6-ft. area being sufficient. The procedures to be followed in preparing meats for the freezer are described fully in the bulletin.—Vilter Mfg. Co.

Pressure Transmitter (NL 1,038).

—Bulletin describes a new pneumatic differential pressure transmitter for measuring flow and level. The device converts a differential pressure, such as produced by the flow of a fluid through an orifice or by liquid level in a vessel, into an air pressure which varies proportionally with the pressure. Operating principle, design features, adaptability, construction details and numerous drawings are included.—Republic Flow Meters Co.

Label Paste (NL 1,046).—Bulletin describes a newly improved label paste designed for permanently affixing paper labels to all surfaces and materials. It can be applied as received or reduced with water. The paste, it is stated, has a moderate drying speed allowing the labeling operator sufficient time to lay out several labels at one time. It withstands humidity changes, extremes of

temperature, handling and abuse drive shipments, and can be used for labels such products as tin cans, larguer cans, pails, painted drums, fibre drums wood barrels and iron and stel are faces.—Paisley Products, Inc. WFA SUS

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No. 29.

Maintenance (NL 1,044).—Fee and manuals cover the operation and maintenance of portable and stationary picture threading machines. Operating instructions, machine lubrication, precutions and safety measures are a few of the many topics discussed in these informative booklets. Diagrams, photographs and lists of parts are also included—Oster Manufacturing Co.

To obtain information on new treb literature mentioned in THE NATIONAL PROVISIONER, write:

Editor THE NATIONAL PROVISIONER.

Please send, without obligation, publications listed below. (Give key number only);

Nos.	 ***************************************
Name	 ***************************************
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A Name To Remember Post-War



NOW AT WORK 100% FOR VICTORY

Steel plate fabricators

Manufacturers of Class I pressure vessels and all other classes of welding

Complete X-ray and annealing facilities

Completely equipped department for field erection

Plate and Welding Division
GENERAL AMERICAN TRANSPORTATION
CORPORATION

SHARON, PA.



Official U. S. Navy Photograph

We're helping Uncle Sam solve HIS cold storage door problems NOW.
WHEN VICTORY COMES, we'll solve

JAMISON STORAGE DOOR CO.

Jamison, Stevenson and Victor Doors

HAGERSTOWN

YOURS.

MARYLAND



WFA SUSPENDS VEGETABLE OIL RESTRICTIONS ON CRUDE

The WFA has suspended restrictions on delivery of crude cottonseed, peanus, soybean and corn oils to refiners for the calendar quarter beginning October 1 to facilitate the movement of these oils during the new crushing season. Authorizations for delivery to industrial users will continue to be obtained from the FDA.

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Crashing of the 1943 oil seed crops will be seasonally heavy in October, November and December. During this period, therefore, crude oil production will be greatly in excess of commercial consumption, and refiners should experience no difficulty in obtaining current requirements.

The WFA action was taken by suspending part of paragraph (b) in FDO No. 29. This order restricts the use

FATS AND OILS TO RUSSIA

The WFA announced this week that 264,000,000 lbs. of edible fats and oils have been delivered to Russia during the first seven months of 1943.

This total includes 158,000,000 lbs. of vegetable oil, 38,000,000 lbs. of lard, 25,000,000 lbs. of shortening, 17,000,000 lbs. of butter, 12,000,000 lbs. of oleomargarine, 12,000,000 lbs. of tallow and 2,000,000 lbs. of oleo oil.

and distribution of the four oils in both the crude and refined states. Officials pointed out, however, that the suspension affects only the crude oil shipped to refiners; all other provisions of FDO 29 remain in effect. It was also explained that allocations for September are not suspended. However, refiners need not file application in September for October supplies of crude oil.

AMA MANPOWER CONFERENCE

The American Management Association's conference on manpower stabilization will be held at the Hotel Pennsylvania, New York, September 28 to 30. While recognizing that the immediate considerations include reduction of absenteeism, employe turnover, needless worker migrations and labormanagement disputes, the conference will seek to determine the more fundamental factors involved. One session will be devoted to the question of a national labor policy, with eminent speakers representing government, management, labor and public opinion participating.

Among the principal speakers will be John A. Stephens, U. S. Steel Corp., who will discuss "Industry's Problems of Manpower Stabilization." Maj. Gen. Lewis B. Hershey's topic will be "Selective Service Reactions to Industrial Practices," while Eric A. Johnson,

president, U. S. Chamber of Commerce, will speak on "The War Effort and Industrial Relations."

PACKERS' PROTEST DENIED

Stating that four meat packing companies which filed protests against the rollback of dressed hog prices ordered on June 7 had shown no evidence that other companies had suffered hardship as a result of the rollback action, the Office of Price Administration on September 8 denied the protest.

Separate protests had been filed by the Danahy Packing Co., New York, Hansen Packing Co., Montana, Dorset Foods, Ltd., New York, and Lindner Packing & Provision Co., Colorado, in which the companies declared that the timing of the price rollback did not allow disposal of inventories acquired at higher prices before subsidies became available to packers.

OPA stated that the protesting companies represented a very small fraction of the sellers subject to the regulation, and that it could not grant relief to individual companies without providing similar adjustments for others.

"None of the protestants allege," said the federal agency "that the amendments (Amendments 5 and 7 to RMPR 148) are not generally fair and equitable."



"BOSS" MEAT MIXERS

These mixers are the pioneers in the two-shaft machine which has contributed so much toward the successful manufacture of sausage.

Meat, after being finely cut in the silent cutter, should be mixed thoroughly and slowly in a "BOSS" Mixer, to assure complete absorption of cereal and spices for satisfactory binding and appetizing blending of flavors.

It's always "BOSS" for Best Of Satisfactory Service

THE CINCINNATI BUTCHERS' SUPPLY COMPANY

Helen & Blade Sts., Elmwood Place, Cincinnati, Ohio 824 Exchange Ave., U. S. Yards, Chicago 9, III.

Mail Address: P. O. Sex D, Elmwood Place Steriles, Cincinnati 16, Ohio





BORDER RATION LIBERALIZED

The Office of Price Administration in Amendment 60 to RO 16, effective September 4, ruled recently that Mexican residents living just south of the U.S. border who are dependent upon American stores for meat supplies will be allowed the same number of ration points per month to purchase rationed meats as are granted to residents of the U.S.

The OPA action increases the total meats-fats ration to 64 points for Mexican consumers who must buy their meat in this country. Previously they were granted 16 points a month for meats, fats and oils. The action applies only to residents of Mexico living 20 kilometers south of the Texas, Arizona and New Mexico borders and 90 kilometers south of the California border; residents of other parts of Mexico are not admitted to participation in the U.S. meats-fats rationing program.

Amendment 59 to RO 16, effective September 2, provides that a person who has a ration bank account may deposit stamps not later than one month and ten days after the last day on which they were good for use by consumer, and that no stamp may be accepted from the transferee more than one month after the last date on which it was good for use by a consumer.

Packers having used machinery and equipment to sell, and those wishing to buy, can get together through the classified ads. See page 46.

RO 16 Amendments

(Continued from page 13.)

product is removed from RO 16, since he would then be using a rationed food to produce a food which is not rationed. Forms to be used and procedures to be followed under different conditions are described in the amendment.

Under Amendment 61 to Ration Order 16, and Amendment 60 to RO 13, effective September 8, when a change is made in official point values, a retailer is allowed a full business day after the change becomes effective to correct

point values which he has posted in compliance with the regulation. It is understood that this one-day lag for changing point values, which is recognition of the time and work required to change postings, also applies to wholesalers and primary distributors who display meat for sale at retail. The change does not permit a delay in displaying the new OPA official table of consumer point values, but only in marking the package or shelf-posting values for individual commodities.

> THE END (Please resume reading on page 14.)

Lighting Maintenance

(Continued from page 15.)

or cable for maintenance. The electrical connection is broken when the fixture is lowered, making the fixture safe to bedle while on the floor. Hangers here been adapted not only to individual reflectors, but also to continuous round fluorescent reflectors. With extremely heavy loads, such as a continuous row fixture, it is desirable to provide a counterweight, or handle the load with specially designed winches.

For relatively low mounting height, stepladders are extensively used be of their convenience and portability. Even with such simple devices it is is sirable to provide special clips, hour, and/or boxes on the ladder which previde storage for spare lamps and class. ing cloths. Thus, the maintenance man is able to do the entire cleaning and relamping job on one trip up the ladier. A step ladder should never be over 20 ft. in length, designed to lock automati. cally in use and provided with gurd rails on upper platform.

Where such maintenance methods are planned, it is desirable to have discr necting fixtures in order that the refer. tor may be disconnected and taken to the floor for cleaning and relamping. A more thorough cleaning job usually is done when the man is safely on the floor than when standing on a ladder, and there is less possibility that the dearing solution or rinse water may splan

straight ladd pecific refle For example allows the 1 the row of r can be adde have non-sli or carborur ends for woo ber base for Preventiv

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G QUAL Cast Iron Grid Unit Heater is built to last, not just for the duration, but built to last for years—to last longer

than other types of heating equipment. In many in-stallations this means Grid Unit Heaters will last as long as the building itself—and without maintenance expense.



WAUSAU, WISCONSIN



CAN A CHANGE OF SALT BRING A RISE IN SALES?

· Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfilling the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-4.

DIAMOND CRYSTAL-SALT CO., INC., St. Clair, Mich



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ien to ig. A illy is Under certain conditions, standard straight ladders can be modified to meet specific reflector-mounting conditions. For example, a lightweight brace which allows the maintenance man to reach the row of reflectors more conveniently can be added. Straight ladders should have non-slip shoes; pivoted lead, cork or carborundum for concrete, spiked ends for wooden floors and recessed rubble base for wet floors.

Preventive maintenance of outdoor lighting equipment should be systematic for these reasons: 1) An outage will sually be a serious handicap to effective work or policing; 2) Exposure to weather hastens deterioration; 3) Outages are usually discovered only at night when repairs cannot conveniently be made.

The usual type of outdoor lighting equipment needs relatively little maintenance. The time to do it is when replacing lamps; service men should be provided with necessary spare parts and materials. Constant-current series circuits often used for protective lighting are high-voltage circuits. Safety rules must be observed. The circuit should be dead and the men should wear rubber gloves and protectors before dimbing a pole or ladder. In handling any kind of outdoor lighting equipment, remember that wet weather requires

more than ordinary precautions against electric shock.

A schedule of group replacements of lamps provides a sound basis for scheduling preventative maintenance for luminaires or floodlights. The number of days between replacements will vary with the seasons, but the inspections will come sufficiently often to accomplish the desired result. The interval between group replacements can be calculated closely enough, or time meters can be connected to the control circuits to show actual burning hours.

One of the first steps in setting up a maintenance schedule is to establish a system of records on forms to show that inspection and necessary repairs actually have been made. These will not only pace the schedule, but will also reveal any troublesome piece of equipment or situations which deserve attention.

It will usually expedite general or special maintenance trips to have a map of the property showing the number and location of each pole as well as the location of transformers, control apparatus, fuses, and such landmarks as will enable a workman to go directly to any desired point without necessarily following the circuit around the property. The map should show the sizes of lamps, fuses, and film cutouts required at each location.

In inspecting luminaires and floodlights, the reflectors, lens and globes should be wiped clean and replaced if cracked or broken. Burned current carrying parts and broken insulation, insulators and gaskets should be replaced. Mounting supports should be readjusted and tightened securely if the unit is displaced from normal aiming direction.

At least once a year all corroded metal parts should be replaced or painted with good weather and heat resisting paint. Circuit voltage or current should be adjusted if possible.

Normally, wiping out the interior of the luminaire with a clean cloth when re-lamping should be sufficient cleaning for a well-sealed luminaire. However, when actual washing is required, a lukewarm water solution of highly soluble, neutral soap has proved effective.

In "Alzak" finished aluminum reflectors, a special cleaner may be required to remove obstinate spots that the soap solution will not dissolve. Such a cleaner contains a moderate quantity of mild abrasive and liquid wax. Never use strong acid or alkaline cleaners.

This is the first of two articles on maintenance of lighting equipment based on material prepared by engineers of the General Electric Co. The second article, which will consist largely of a chart for "trouble shooting" in connection with fluorescent lighting, will appear in an early issue.

> THE END (Please resume reading on page 16.)

OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

KOLD-HOLD

TRUCK REFRIGERATION

Provides a Cooler-Room on Wheels—Eliminates Slime, Loss of Bloom, Trimming—Operates Economically; Less Than a Dime a Day—Assures Predetermined Body Temperatures—Lasts a Lifetime; Guaranteed 10 Years —Keeps Truck Bodies Clean, Sweet, Drý, Odorless—Permits Longer Runs—Increases Sales by Keeping Meat Clean, Cold, Hard—Requires Little Space; Is Light in Weight. Send Now for Complete Details.

KOLD-HOLD MANUFACTURING CO.

129 North Grand Avenue Lansing, Michigan
Chicago Office: 201 N. Wells New York Office: 1819 Broadway



ADELMANN

HAM BOILERS

By special ruling of the War Production Board, repair parts and replacements for Aluminum Ham Boilers may be obtained under certain conditions. Ask for particulars today.

HAM BOILER CORPORATION

Office and Factory, Part Chester, N. Y. * Chicago Office, 332 S. Michigan Ave. European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Londo. Landon. Australian and New Zealand Representatives: Collin & Co., Pty, Ltd., Offices in Principal Cities. Conadian Representatives: C. A. Pemberlon & Co., Ltd., Toronto, Ont.

Amendments Clarify Use of Storage Facilities

Amendment 1 to FDO 70 and Amendment 1 to FDO 70.1, relating to food storage facilities, were issued on August 31 by Roy F. Hendrickson, Director of Food Distribution of the War Food Administration, to become effective September 2 at 12:01 a. m., EWT.

The amendments change the references to "semi-perishable foods" not requiring refrigeration storage to "restricted commodities" which are not to be placed in refrigerated storage. The list of commodities so designated, which includes sterile canned meats and canned processed cheese, was not modi-

Amendment 1 to FDO 70.1 contains the following definitions of "net piling space," "freezer space" and "cooler space":

Net piling space.—The space available for the storage of commodities; i. e., the space inside rooms measured from wall to wall and floor to ceiling, minus the actual space provided for ventilation outside of the piling space and space occupied by coils, aisles, posts and clearance of ceiling sprinklers.

Freezer space.—Any space in a refrigerated storage facility held at a temperature of 29 F or lower.

Cooler space.-Any space in a refrigerated storage facility held at a temperature between 30 and 50 F.

The amendment also contains in-

formation relating to the keeping of records and reports, detailing the information relative to storage facilities and stored commodities which must be provided the Director of Food Distribution on Forms FDO 70-1 and FDO

CEILINGS APPLY TO MEAT FROM FARM CLUB ANIMALS

The Chicago regional office of OPA points out that there is apparently some misunderstanding in the meat trade with reference to prices of dressed meat obtained from the slaughter of 4-H or other farm club animals. Meat obtained from the slaughter of this stock must be sold at ceiling prices or lower since there has been no exemption of such animals under maximum price regulations. However, 4-H or other certified farm club animals are exempted from custom slaughtering restrictions.

FDA SLAUGHTER REPORT

Food Distribution Administration officials have issued Form FDO-75.1 and Form FDO-75.1A superseding Form FDA-217, OPA-RSO 1:2 and FDO 61-1. Form FDO-75.1 and Form FDO-75.1A are identical except for a paragraph which outlines instructions on filing reports with the Food Distribution Administration. Form FDO-75.1 is the reporting form for packers doing an interregional business. Two copies must be mailed within ten days after the end the month to the livestock and the month to the investment one can branch, FDA, Washington One can branch, FDA, Washington Defense in plies Corporation for slaughter an

Form FDO-75.1A is to be mailed from the regional office of the War Food Al. ministration, and instructions for filin this report are identical to those to Form FDO-75.1, with the exception the the two copies of the completed repe must be mailed within ten days after the end of the month to the regional & rector of the FDA.

Hogs

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GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted by the Dept. of Agriculture in Ma

	our o III alle	4.	Omaha, top
May 1943 lbs.	April 1948 lbs.	May 1902 in	St. Louis, t
-		185.1	Buffalo, to
	45,830,000	17,110,000 1,172,000	Pittsburgh
******	*******	********	Receipts-
$9,228,000 \\ 1,599,000$	3,029,000 411,000	223,500 300,000	4 days .
			27 point
30,000 455,000	86,000 536,000	160,666	Cut-out
653,000	594,000	000,000	results
396,000	200,000	345,000	This we
	558,417,000 radings for t	83,000,000 the P.S.C.C.	Last we
	May 1943 1bn. 199,326,000 47,515,000 1,599,000 455,000 653,000 886,000 624,138,000	May April 1943 1943 1943 1943 1943 1943 1943 1943	1943 1948 1948 1948 1948 1948 1948 1948 1948

See Classified page for good mea

CUT-OUT LOSSES INCREASE ON ALL WEIGHTS DURING SHORT WEEK

(Chicago costs and prices, Tuesday through Thursday.)

The average cost of hogs at Chicago during the three days of the week (Monday being a holiday) were somewhat higher than during the first four days of the preceding week, and as a result further losses were recorded in the cut-out margins on all weights. Late in the week

light hogs suffered a sharp break, closing the lowest in three weeks. Losses on 180@220-lb. hogs were up 6c at \$1.50, while 220@240-lb. hogs showed losses of \$1.72, w 3c from a week earlier. Losses on 240@270-lb. hogs at \$1.64 were 8c higher than last week.

			-	—180-220 lbs.—— —220-240 lbs.—— —240-270 lbs							Value					
	Pct. live wt.	Pet. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pet. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pet. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	
	18.9	20.2	21.4	\$ 2.97	\$ 4.32	13.7	19.4	21.0	\$ 2.88	\$ 4.07				\$	\$	
Skinned hams Picnics Boston butts Loins (blade in)	5.6 4.2 10.1	8.1 6.1 14.6	20.0 24.5 23.3	1.12 1.03 2.35	1.64 1.49 3.40	5.4 4.1 9.8	7.7 5.8 13.9	20.0 24.5 21.8	1.08 1.00 2.14	1.84 1.42 3.03	12.9 5.8 4.1 9.7	18.1 7.5 5.8 13.6	23.0 20.0 23.5 20.8	2.97 1.06 .98 2.02	4.16 1.50 1.36 2.83	
Bellies, S. P	11.0	15.9	17.3	1.90	2.75	9.5	13.5	16.8	1.55	2.20	8.5	5.5 12.0	15.8 15.0	1.28	.84	
Fat backs	2.8	4.1	10.1	.28	.41	3.2	4.5	10.5	.34	.47	4.5 8.4	6.3	11.0 10.1	.56 .34 .27 1.29	79 48	
Raw leaf. P. S. lard, rend. wt	12.5	3.2 18.1 2.3	12.4 12.8 16.0	1.60 .26	.40 2.32 .37	2.2 11.0 1.6	3.1 15.6 2.8	12.4 12.8 18.5	1.41 .22	2.00 .31	2.2 10.1 1.6	3.1 14.2 2.3	12.4 12.8 12.0	1.29 1.19	1.83 2.95 .71	
Regular trimmings	3.1	4.5	17.8	.55	.80	2.0	4.1	17.8	.52	.73	2.8	4.0	17.8	.50	.18	
Offal and miscellaneous	****	****		.50	.71		****	****	.50	.71	****	****	****	.50	-	
TOTAL YIELD AND VALUE	69.0	100.0	****	\$12.95	\$18.80	70.5	100.0	****	\$12.65	\$17.92	71.0	100.0		\$12.00	\$17.75	
				Per cwt. alive					Per cwt. alive					Per cwt. alive		
Cost of hogs				\$14.97 1.80					\$14.96 1.30				3	1.30		
Condemnation loss				\$13.67 .08 .70	Per cwt.				\$13.68 .08 .61	Per cwt. fin. yield				.54	Per cwi fin. yield	
TOTAL COST PER CWT				\$14.45 12.95	18.80				\$14.37 12.65	\$20.40 17.02				12.00	\$20.0 17.7	
-Cutting margin				1.50					1.72	2.48				1.64	2.2	
+Cutting margin				1.44	2.05				1.69	2.42				1.56	2.1	

MARKET SUMMARY

Hog Cut-Out.....34 Tallows & Greases . . 38 Carlot Provisions...37 Vegetable Oils 39 Closing Markets . . . 41 Hides40 Livestock........42 L. C. L. Prices 36

DETAILED INFORMATION INDEX

Hogs and Pork | Cattle and Beef

HOGS

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Chicago hog market this week: Good last week.

		week
	Thurs.	ago
Chicago, top	\$15.00	\$15.25
4 day avg	14.45	14.35
Kan. City, top	14.85	14.80
Omaha, top	14.75	14.75
St. Louis, top		15.25
Corn Belt, top		14.60
Buffalo, top		15.75
Pittsburgh, top		15.40
Receipts—20 mark	kets 280,000	330,000
Slaughter— 27 points*		674,768
	180- 220 .220 lb. 240 l —1.50 —1.73	b. 270 lb. 2 —1.64

PORK

Chicago carlot pork:

Green hams,	
all wts20 % @21 1/2	20 % @21 %
Loins, all wts 19 1/4 @ 22 1/4	1914@22%
D.S. bellies,	
all wts 151/4	15%
Pienies,	
all wts 19 %	19 %
Reg. trim'ngs 171/4	171/4
New York:	
Loins, 8-10 lbs.—25 1/4 @28	3/4
Loins, 10-12 lbs.—25 1/4 @28	%
Loins, 12-15 lbs.—23 % @27	34
Lains, 16-22 lbs.—22 % @26	1/4
Shldrs., skinned	
8-12 lbs 24 ¼ @27	1/4
Boston butts,	
4-8 lbs 27 1/4 @ 30	1/4
Lard—Cash13.80b	13.80b

-	Loose	_	~	-	-	-	12.80b	
	Leaf						12.75n	
°We	ek end	e	d	1	S	e	ptember	3.

CATTLE

Chicago cattle market this week: and choice barrows and gilts closed Choice steers were 15@25c higher while steady to 15c lower than the close of common and medium grades were steady. Cows were up 50@75c.

	Week
Thurs.	ago
Chicago steer, top\$16.90	\$16.75
4 day avg 15.45	15.35
Kan. City, top 14.50	15.25
Omaha, top 15.85	15.50
St. Louis, top 15.50	15.75
St. Joseph, top 15.00	15.00
Bologna bull, top 13.50	13.25
Cutter cow, top 8.75	8.50
Canner cow, top 7.50	7.50
Receipts—20 markets 4 days240,000	292,000
Slaughter— 27 points*185,072	165,459
BECE	

Steer carcass, good 700-800 lbs.	
Chicago\$19.00@20.50	\$19.00@20.50
Boston 20.00@22.00	20.00@22.00
Phila 20.00@22.00	20.00@22.00
New York. 20.00@22.50	20.00@22.50
Dr. canners, Northern all weights12%	141/4
Cutters, all weights12%	141/4
Bologna bulls, all wts12%	15%
*Week ended September	er 3.

Chicago prices used in compilations unless otherwise specified.

AUGUST SLAUGHTER

Cattle										. 988,472 .4,464,437 .2,268,573
Hogs										.4,464,437
Sheep									×	.2,268,573

By-Products

HIDES

Thurs.	Week
Chicago hide market active.	
Native cows151/2	.151/2
Kipskins20	.20
Calfskins23 1/2 @27	.23 1/2 @27
Shearlings 2.15	2.15

TALLOW, GREASES, ETC.

INTEGIT! OUTUGES! E	
New York tallow active.	
Extra 8.62 1/2	8.62 1/2
Chicago tallow strong.	
Prime 8.62 1/2	8.62 1/2
Chicago greases slow.	
A-White 8.75	8.75
New York greases firm.	
A-White 8.75	8.75
Chicago by-products:	
Cracklings 1.21	1.21
Tankage, unit ammo. 5.53	5.53
Blood 5.53	5.53
Digester tankage	
60%71.04	71.04
Cottonseed oil,	
Valley	.12%

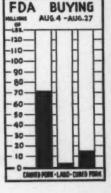
BUSINESS INDICATORS

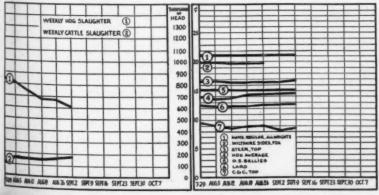
Wholesale Prices (1996-100)

Wholesale I lices	12000	-100)
Augus 194		August 29 1942
All commodities10	2.9	98.9
Food10	05.5	100.7
Prices (1926=100)	May	May
	1943	1942
Farm Products	.125.	7 104.4

PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.





12.80h 12.75n

MEAT AND SUPPLIES PRICES

Chica

Carcass Beef
Week ended
Sept. 9, 1943
Steer, hfr., choice, all wts
Steer, hfr., commer., all wts
Cow, commer. and good, all wts
Cow, utility, all wts
Forequarters, choice
Steer, hfr., choice, all wts
†Beef Cuts
Steer, hfr., short loins, choice
Steer, hfr., short loins, commer
Steer, hfr., short loins, utility
Cow, short loins, utility
Steer, helfer round, good
Steer, helfer round, utility
Steer, bfr., loin, good
Cow loin, good and commer231/2
Cow, loin, utility
Cow round, utility
Steer, heifer rib, good
Steer, helfer rib, commer
Cow rib, good and commer
Steer, hfr., sirioin, choice
Steer, hfr., sirloin, commer
Cow sirloin, good and commer
Steer, hfr., sow flank, all grades
Steer, hfr., flank steak, all grades
Steer, hfr., reg. chuck, choice
Steer, hfr., reg. chuck, good
Cow reg. chuck, good and commer
Cow reg. chuck, utility
Steer, hfr., e.e. chuck, good
Steer, hfr., e.e. chuck, utility
Cow, e.c. chuck, good and commer
Steer, hfr., foreshank, all grades
Steer, helfer brisket, choice
Steer, heifer brisket, commer
Cow brisket good and commer14%
Steer, heifer back, choice
Steer, helfer back, good
Cow back, good and commer
Steer, hfr. arm chuck, good
Cow arm chuck, good and commer
Steer, hfr. short plate, good and choice14% Steer, hfr. short plate, commer. and utility124
Cow short plate, good and commer
touclations on heat them include negative a
Steer, hfr., short loins, good. Steer, hfr., short loins, utility. Steer, hfr., short loins, utility. 22% Gow, short loins, utility. 22% Steer, helfer round, choice. Steer, helfer round, commer. 10% Steer, helfer round, commer. 10% Steer, helfer round, commer. 10% Steer, helfer round, utility. 15% Steer, helfer ring, good. 28% Steer, helfer ring, good. 28% Steer, helfer tilty. 29% Steer, helfer ring, good. 25% Steer, helfer, sirloin, good. 25% Steer, helf, sirloin, good. 26% Steer, helf, sirloin, good. 27% Steer, helf, sirloin, good. 28% S
delivery.
Veal
Choice carcass
Good carcass
*Beef Products
Hearts, cap off
Tongues, fresh or frozen
*Beef Products Brains
Tripe, scalded 445 Tripe, cooked 846 Livers, unblemished 234
Tripe, cooked 8½ Livers, unblemished 28½ Kidneys 11½
*Veal Products
Brains 0 % Calf livers, Type A 40 % Sweetbrends, Type A 30 %
Sweetbreads, Type A
*Prices carlot and looss basis. For lots under 500 lbs. add \$0.035. For packing in shipping con- tainers, add per cut: in \$ 1b. container (sweet- breads, brains & cutlets only) \$2.00.
tainers, add per cwt.; in 5 lb. container (sweet- breads, brains & cutlets only) \$2.00.

WHOLESALE FRESH MEATS

		**Lamb		
Choles !	inmha	Lamb		53
Good la	mbe			38
Medium	lamba	****************		18
Choice I	indeaddle	*****************	9	91
Good- hi	ndsaddle		9	13
Choice i	ores			18
Good fo	res		2	000
		уре А		43
,				
		**Mutton		
Ohoice	sheep		1	26
Good sh	eep		1	112
Choice	saddles	***************	1	56
Good sa	ddles	***************	1	45
Choice :	fores		9	180
Good fo	res		8	880
Mutton	legs, cho	ce	1	168
Mutton	loins, che	ice		
**Que	otations of	lamb and mutton ar	e for Zon	10
e Que and inc for deli	otations of lude 10c lvery.	lemb and mutton ar for stockinette, plus	e for Zon 25c per c	10
**Que and inc for deli	otations of lude 10c lvery.	for stockinette, plus i	e for Zon 25c per c	ie W
**Que and inc for deli	otations of lude 10c lvery.	ork and Pork Pro	e for Zon 25c per c	1e :W
**Que and inc for deli	otations of lude 10c lvery. Fresh Peark loins,	n lemb and mutton ar- for stockinette, plus : ork and Pork Pro- under 12 lbs. av	e for Zon 25c per co	1e W
**Que and inc for deli * Reg. p Picnica Tenderl	tations of lude 10c lvery. Fresh Pork loins,	ork and Pork Prounder 12 lbs. av	e for Zon 25c per co	2219191
**Que and inc for deli * Reg. p Picnica Tenderi Skinned	resh Pork loins,	lemb and mutton artor stockinette, plus iork and Pork Prounder 12 lbs. av	e for Zon 25c per c	221 191 31
**Que and inc for deli * Reg. p Picnica Tenderi Skinned	resh Pork loins,	lemb and mutton artor stockinette, plus iork and Pork Prounder 12 lbs. av	e for Zon 25c per c	221 191 31
**Que and inc for deli * Reg. p Picnica Tenderi Skinned Spareri Boston	resh Pork loins, olins I shoulder batts. 4	l lamb and mutton are for stockinette, plus ? ork and Pork Prounder 12 lbs. av 8 lbs	e for Zon 25c per c oducts	221 19 31 15
**Que and inc for deli * Reg. p Picnica Tenderi Skinned Spareri Boston Boneles	Fresh Pork loins, oins I shoulder butts, 4 s butts,	lemb and muttes are for stockinette, plus 2 ork and Pork Prounder 12 lbs. av 8 lbs to 8 lbs. av cellar trim	e for Zon 25c per c oducts	221 191 31 15 24
Reg. p Picnica Tenderi Skinned Spareri Boaton Neck b	Fresh Poork loins, oins is houlder butts, 4 so butts, ones	l lamb and mutton arfor stockinette, plus 2 ork and Pork Pro under 12 lbs. av 3 lbs. to 8 lbs. av	e for Zon 25c per c oducts	221 19 31 15 24 4
Reg. p Picnics Tenderl Skinned Spareri Boston Boneles Pigs' i	Fresh Poork loins	lemb and muttes are for stockinette, plus 2 ork and Pork Prounder 12 lbs. av	e for Zon 25c per co oducts	221 191 31 151 24 4 4
e Que and inc for deli e Reg. p Picnics Tenderl Skinned Spareri Boston Boneles Neck b Figs' i	resh Pork loins, oins is abouter butts, 4 s butts, ones	l lamb and mutton arfor stockinette, plus 2 ork and Pork Pro under 12 lbs. av 3 lbs to 8 lbs. av. cellar trim.	e for Zon 25c per c	224 191 151 241 29 4 4
Reg. p Picnica Tenderl Skinned Spareri Boaton Neck b Pigs' i Kidneyt	otations of lude 10c very. Fresh Perk leins, oins lahoulder ba, under butts, 4 s butts, ones leet sublemis lahoulder butts, unber leet sublemis leet sublem	lemb and muttes are for stockinette, plus 2 ork and Pork Prounder 12 lbs. av	e for Zon 25c per co oducts	224 191 31 15 24 4 4 4 10 13
**Que and inc for deli * Reg. p Picnica Tenderi Skinned Spareri Boaton Boneles Neck b Pigs' i Kidney, Brains	otations of lude 10c very. Fresh Perk leins, oins laboulder bs, under butts, 4 s butts, ones unblemis	l lamb and mutton arfor stockinette, plus ! ork and Pork Pro under 12 lbs. av 3 lbs. to 8 lbs. av. cellar trim.	e for Zon 25c per c	221 19 31 15 24 4 4 10 13
**Que and inc for deli * Reg. p. Picnics Trender! Skinned Spareri Boston Boneles Neck b Pigs' i Kidney. Livers, Brains Ears anouts, Bnouts, Bnouts, Snouts, S	tations or clude 10c very. Fresh P. ork leins, oins i shoulder bs, under butts, 4 s butts, ones unblemisi	l lamb and mutton arfor stockinette, plus 2 ork and Pork Pro under 12 lbs. av 3 lbs to 8 lbs. av. cellar trim	e for Zon 25c per c	221 19 31 15 24 4 4 10 13 13 5 8
**Que and inc for deli to for	tations or clude 10c very. Fresh Poork leins, oins 1 shoulder butts, ones	l lamb and mutton arfor stockinette, plus 2 ork and Pork Pro under 12 lbs. av 3 lbs to 8 lbs. av. cellar trim.	e for Zon 25c per c	22 19 31 21 15 24 4 4 10 13 13

Livers, unblemished	13
Bara	584
Ears Snouts, lean out. Heads Chitterlings	957
Heads	927
Chittarlines	27
*Prices carlot and loose basis.	1 79
Trices cariot and loose basis,	
*WHOLESALE SMOKED MEATS	
Fancy regular hams, 14/16 lbs.,	
nanchment name, 14/10 mm.;	264
parchment paper	20%
parchment paper	-
Picnics, 4/8 lbs., short shank, wrapped.	30%
Fichics, 4/8 108., Scort shank, wrapped.	28% 26 26 24
Fancy bacon, 6/8 lbs., wrapped	26
Standard bacon, 6/8 lbs., wrapped	24
No. 1 beef sets, smoked	-
Insides, C Grade	463
Outsides, C Grade	447
Knuckles, U Grade	42 %
*Quotations on pork items for less than 50	
lots and include wrapping and shipping contain	ners
*VINEGAR PICKLED PRODUCTS	3
Pork feet, 200-lb. bbl	22.5
Lamb tongue, short cut, 200-lb. bbl Regular tripe, 200-lb. bbl	
Regular tripe, 200-lb, bbl	28.5
Honeycomb tripe, 200-lb. bbl	31.0
Pocket honeycomb tripe, 200-lb, bbl	34.5

	BARR	EL	ED	P	OR	ĸ	A	N	IC	,	1	3	E	ı	C P	
Clear f	at back	poi	rk:													
	80 piec															
	00 piece															
100-1	25 piec	es .														23.5
Clear p																
Brisket	pork .								9 0	. 0		i				26.5
Plate h	peef, 20	0 lb	. bb	ls.												32.5
Extra	plate b	eef,	200	16	. bi	bls.										84.0
*Quo	tations	on	por	k	iter	ne		re		f	01		1	ei	88	the

Regular pork tri Special lean pork Extra lean pork Pork cheek meat Pork hearts Pork livers Boneless bull mea Boneless chucks Shank meat Beef trimmings	ri	mi	ni	ng	8	95	%		 		• •		
Extra lean pork to Pork cheek meat Pork hearts	ri	mi	ni	ng	8	95	%		 			-	 ٠,
Pork cheek meat Pork hearts Pork livers Boneless bull mea Honeless chucks Shank meat Beef trimmings		• •				A. 00							
Pork hearts Pork livers Boneless bull mes Honeless chucks . Shank meat Beef trimmings .												-	 1
Pork livers Boneless bull mes Boneless chucks . Shank meat Beef trimmings .									 			Č	 1
Boneless bull mes Honeless chucks . Shank meat Beef trimmings .	£.								 	 -		-	 1
Honeless chucks . Shank meat Beef trimmings .									 				 3
Shank meat Beef trimmings .													
Beef trimmings .									 				 3
									 				 3
Dressed canners .													
Dressed cutter co	WS								 				 3
Dressed bologna	bu	lls		0.0					 				
Tongues, canner .													
-		_		_		_							
D	R١	•	8	Α	U	8	R(a I					
Cervelat, choice,	śn	b	108		u	æ	8.		 	 			 . 1

Good sheep	CORING MATERIALS	
Unoice sheep	Nitrite of soda (Chgo, w'hae, stock): In 425-lb. bblis, delivered. 413 Saitpeter, less than ton lots, f.c.b. N. Y.: Dbl. refined granulated. 128 Small crystals 128 Medium crystals 128 Medium crystals 128 Mery c	Steer, helfer, Steer, helfer,
Choice fores	Saltpeter, less than ton lots, f.o.b. N v.	
Good fores	Dbl. refined granulated	Steer, beifer, Steer, hfr., B
Mutton legs, choice	Medium crystals	
**Quotations on lamb and mutton are for Zone 5	Pure rfd. gran, nitrate of sods	Steer, hfr., 1
**Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt.	Pure rfd. powdered nitrate of soils	there see
for delivery.	Salt, per ton, in minimum car of 80,000 ha	for Zone 9, Sic per cwt.
*Fresh Pork and Pork Products	Granulated, kiln dried	
Reg. perk loins, under 12 lbs. av	Rock, bulk, 40 ton cars	Stoer, helfor Stoer, helfor
Tenderioins	Sugar-	
Skinned shoulders	Standard gran., f.o.b. refiners (2%) 18	Steer, helfer Steer, helfer
Boston butts, 4 to 8 lbs. av	Packers' curing sugar, 250 lb. bags,	Sheep, BEF.,
Neck hones	Dextrose, in car lots, per cwt. (cotton) (8	liver, hfr., liver, hfr.,
Pigs' feet 4	Rock, bulk, 40 tou cars	Above pr
Livers, unblemished	SAUSAGE CASINGS	permitted,
Brains	(F. O. B. Chicago)	
Snouts, lean out	(Prices quoted to manufacturers of saumps.) Beef casings:	
Tenderloins		Perk loins,
*Prices carlot and loose basis.	Domestic rounds, over 11/2 in.,	Shoulders, Botts, regi
	Export rounds wide even 116 in 42 0 0	Hams, regr Hams, skin
*WHOLESALE SMOKED MEATS	Domestic rounds, 1% to 1½ in., 180 pack	Pienics, fr
Fancy regular hams, 14/16 lbs., parchment paper	1½ in	Perk trims
Pency alrianed home 14/16 the	No. 1 wessands	Spareribs,
Picnics, 4/8 lbs., short shank, wrapped. 26	No. 2 weasands	But here
Fancy bacon, 6/8 lbs., wrapped 26 Standard bacon, 6/8 lbs., wrapped 24	No. 1 bungs	Furk helma Shonlders,
No. 1 beef sets, smoked Insides, C Grade	Middles sewing, 1% @2 in 40 @ .4	Butta, box Bama, reg
Outsides, C Grade	Middles, select, wide, 202% in w w.s.	Hama, ak
Knuckles, C Grade	Middles, select, extra, 2% in &	Picules, b
lots and include wrapping and shipping containers.	in	Purk trim
		Spareribs, Suston In
*VINEGAR PICKLED PRODUCTS	12-15 in. wide, flat	
Lamb tongue, short cut, 200-lb. bbl	6- 8 in. wide, flat	Cooked h
Regular tripe, 200-lb, bbl	Hog casings:	Cooked is
Pork feet, 200-lb. bbl. \$22.50 Lamb tongue, short cut, 200-lb. bbl. 28.50 Regular tripe, 200-lb. bbl. 28.50 Hoseycomb tripe, 200-lb. bbl. 31.00 Pocket hoseycomb tripe, 200-lb. bbl. 34.50	Hog casings: Extra narrow, 29 mm. & dn250 618 Narrow mediums, 29632 mm. 25 Medium, 32635 mm. 125 English, medium, 356335 mm. 1.7 Wide, 38645 mm. 1.40 618 Extra wide, 43 mm. 1.40 618 Export bungs 22 625 Large prime bungs. 11 6.3 Medium prime bungs. 11 6.3 Small prime bungs. 18 6.3 Middle, per set. 20 6.3	
	English, medium, 35@35 mm 1.70	
*BARRELED PORK AND BEEF	Wide, 38@43 mm	Regular Regular
Clear fat back pork: 70- 80 pieces\$23.50	Export bungs	Regular
80-100 pieces	Medium prime bungs	fixinned Skinned
Clear plate pork, 25-35 pieces	Small prime bungs	fikinned Piraics,
Plate beef, 200 lb. bbls	mindie, per set	Bacon, 1
Clear fat back pork: 423.50	SPICES	Bacon, o
*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions,	(Basis Chicago, original bhis., bags or baiss.) Whole Gress	Beef to Beef to
5,000 lb. lots and include all permitted additions, except boxing and local delivery.	Allspice, prime	*Gnot
	Allspice, prime	6,000 1b except 1
SAUSAGE MATERIALS	Powder	
Carlot basis, Chicago zone, loose basis. Regular pork trimmings	Powder Cloves, Amboyna 40 40 40 40 40 40 40 4	
Special lean pork trimmings 85%27%	Mace, Fancy Banda	Bogs, p
Pork cheek meat	East Indies	100 to
Pork livers	Mustard flour, fancy	120 to
Boneless bull meat	Mustard flour, fancy	
Carlot basis, Chicago sone, loose basis. Regular pork trimmings 174	East Indies	
Beef trimmings	East & West Indies Blend Paprika, Spanish	
Dressed cutter cows12%	Pepper, Cayenne	Choice, Good,
Dressed cutter cows	Black Malabar 11 III	Comme
	Pepper, white Singapore 15%	9990
DRY SAUSAGE	Mustard four, fancy	delives wrapp
Cervelat, choice, in hog bungs		
Farmer 41	SEEDS AND HERBS	
B. C. salami, choice54	Whole for his	Lamb,
B. C. salami, new condition	Comings seed	78 Lamb
Holateiner 41 B. C. salami, choices 41 Milano, salami, choice, in hog bungs unquoted B. C. salami new condition 32 Frisses, choice, in hog middles unquoted Genoa style salami, choice . 63	Caraway seed1.19 1.20 Cominos seed1.19 1.20 Coriander Morocco bleached19 Coriander Morocco natural No. 1184 Muntard acad fancy vollow25	Mutte Matte
Pepperoni	Mustard seed, fancy yellow 25	990
	Marionam Chillean	Hock Hebs
Italian style hams42	Oregano	
		AS The

DOMESTIC SAUSAGE

MAR

DRES

Stor, helfer, Stor, helfer, Stor, helfer, Stor, helfer, Cow, good at The above hothering.

.

POMESTIC SAUSAGE
(Quotations cover grade AA.)

†Pork sausage, hog casings.

†Pork sausage, bulk.

†Prankfurters, in sheep casings.

†Frankfurters, in hog casings.

†Frankfurters, in hog casings.

†Frankfurters, in hog casings.

†Frankfurters, in hog casings.

†Bologna, in artificial casings.

Liver sausage in hog bungs.

Head cheese

Tongue and blood.

Tongue and blood.

Tongue and blood.

Blood sausage

Folish sausage

†Prices based on sone 5, plus \$1.00 per

†Prices based on sone 5, plus \$1.00 per

†Prices based on sone 5, plus \$1.00 per est saies to retailers and purveyors of mule son to local delivery is made. Prices lacinde being packaging costs.

CURING MATERIALS

MARKET PRICES CHICAGO PROVISION MARKETS

New York

Y.: 4 12

.... 23 1231 8,80

... 13 ... 18 ... 18 ... 18

inage.) 0 1

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80000 WW.III.

0.8

61.3

DRESSED BEEF CARCASSES City Dressed liser, heifer, choice. 22 liser, heifer, good. 21 liser, heifer, commer. 19 liser, heifer, commer. 19 liser, heifer, utility. 17 ow, good and commer. 19 The above quotations do not include charges for KOSHER BEEF CUTS *COOKED HAMS Cooked hams, skin on, fatted, 8 lbs. down....44 Cooked hams, skinless, fatted, 8 lbs. down....471/4 *SMOKED MEATS | Regular hams, under 14 lbs. | 28 | Regular hams, 14/18 lbs. | 27% | Regular hams, 074/18 lbs. | 22% | Regular hams, 074/18 lbs. | 22% | Regular hams, 074/18 lbs. | 22% | Regular hams, under 14 lbs. | 20% | Refuned hams, under 14 lbs. | 20% | Refuned hams, 074/18 lbs. | 29 | Picilca, bone in. | 20% | Reco., western, 8/12 lbs. | 22% | Reco., western, 8/12 lbs. | 25 | Reco., western, 8/12 lbs. | 25 | Reco., under the pick of the pick o *Questations on pork items are for less than 5,000 ib. lots and include all permitted additions except bexing and local delivery. DRESSED HOGS ***DRESSED VEAL

From The National Provisioner Daily Market Pervice CASH PRICES CARLOT TRADING LOOSE, BASIS, F.O.B. CHICAGO OR CHICAGO BASIS THURSDAY, SEPT. 8, 1943 REGULAR HAMS Fresh or Frozen 8-10 21 ½ 10-12 21½ 12-14 21½ 14-16 20¾ BOILING HAMS Fresh or Frozen SKINNED HAMS PIGNICS Short shank 1/2c over. ### BELLIES (Square Cut Seedless) Fresh or Frozen ### 8 1714 ### 8-10 16% 16-12 16% 12-14 15½ 14-16 15½ 14-16 15½ 14-16 14% GREEN AMERICAN BELLIES D. S. BELLIES | 18-20 | Clear | 14-1/4 | 20-25 | 14-1/4 | 20-30 | 14-1/4 | 30-36 | 14-1/4 | 30-36 | 14-1/4 | 40-50 | 14-1/4 | 40-50 | 14-1/4 | 40-50 | 14-1/4 | 40-50 | 14-1/4 | 40-50 | 14-1/4 | 40-50 | 14-1/4 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 40-50 | 4 Rib D. S. PAT BACKS

2-14 4-16 6-18 8-20	10% 10% 11% 11%	10 % 10 % 11 % 11 %
OTHER D. S.	MEATS	
	or Frozen	Cured
Regular plates	9%	11 10 10 12
Quotations on green pork revised MPR No. 148, and MPR 148, effective June 1 cuts, until June 28, 1943, a MPR No. 148 and amendmen	4. 1943. Cr	tred park
*FANCY M		991/
Tongues, Type A. Sweetbreads, beef, Type A. Sweetbreads, veal, Type A. Beef kidneys Lamb frica, per lb. Livers, beef, Type A. Ox-tails, under & lb.		
*Prices carlot and loose b lots under 500 lbs. add \$0.0	asis for zon 25.	a D. For
BUTCHERS	FAT	
Shop fat	4.2	S man cort

FUTURE PRICES

6.	ATURDAY,	SEPTE	MBER 4,	1943
LARD:	Open	High	Low	Close
Sept	****			13.80ax
Oct	****		****	13.80ax
Dec				18.80ax
Jan		****	****	18.65ax
May	****	****	* * * *	13.60ax
No sal				
Open :	Interest: Oc	et. 2; Ma	ly 1.	
	MONDAY,	SEPTER	EBER 6, 1	1943
Holiday.				
	TUESDAY,	SEPTE	MBER 7,	1943
Sept				13.80ax
Oct	****			13.80ax
Dec			****	13.80ax
Jan	****	****		13.70ax
May		o bids of	offerings.	
No sa	les.			
Open :	Interest: Oc	t. 2; Ma	y 1.	
W	EDNESDA	Y, SEPT	EMBER 6,	1943
Sept	****			13.80ax
Oct			- ****	13.80ax
Dec		****		13.80ax
Jan		****		19.65ax
Мау	****			13.60ux
No sa	les.			
Open :	interest: Oc	t. 2; Ma	y 1.	
7	THURSDAY	, SEPTI	EMBER 9,	1943
Sept				13.80ax
Oct				13.80ax
Dec				13.80ax
Jan			0 0 0 0	13.60ax 13.55ax
May				13.000 K
No sa				
Open	interest: Oc	et. 2; Ma	y 1.	
	FRIDAY,	SEPTEM	(BER 10, 1	043
Sept	****	****	****	13.80mx
Oct		****	****	13.80ax
Dec		****	****	13.80ax
Jan	****	****	****	13.55ax 13.50ax
May	****		****	13.0URX
No sa				
Open	interest; 0	ct. 2; M	ay 1.	
	*********			-

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Sept. 4	13.80n	12.80n	12.75n
	13.80n	12.80n	12.75n
Tuesday, Sept. 7	13.80n	12.80n	12.75n
Wednesday, Sept. 8	13.80n	12.80n	12.75n
Thursday, Sept. 9.	13.80n	12.80n	12.75n
Friday, Sept. 10	13.80n	12.80n	12.75n

Packers' Wholesale Prices

Refined lard.	tierces, f.o.b	. Chicago.		 .14.55
Kettle rend				
Leaf, kettle	rend., tierces	. f.o.b. Ch	icago.	 .15.05
Neutral, tiero	es, f.o.b. Cl	icago		 .15.56
Shortening, ti	erces, c.a.f.			 .16.50

JULY LARD OUTPUT UP

Production of rendered lard (including neutral lard and rendered pork fat) during July amounted to 198,823,000 lbs. compared with 193,617,000 lbs. in the preceding month, the Department of Commerce announced this week.

Production in July included 10,134,-000 lbs. of edible tallow, 65,293,000 lbs. of inedible tallow, and 152,000 lbs. of neatsfoot oil. These figures compare with 9,750,000 lbs., 66,058,000 lbs. and 227,000 lbs., respectively, in the previous month.

At the end of June, warehouse stocks were 238,450 lbs. of rendered lard, 16,035,000 lbs. of edible tallow, 118,615 lbs. of inedible tallow and 2,304,000 lbs. of neatsfoot oil.

Hide off

**DRESSED SHEEP AND LAMBS

 Lamb, choice
 27

 Lamb, good
 25 ½

 Lamb, commercial
 23 ½

 Matton, good, s
 14 ½

 Matton, commercial
 13

 Schematical and for some 0 and include life for some 0.
 10 mm limits like for some 0.

**Quotations are for some 9, and include 10c for stackinette, 25c for delivery, plus \$1 per cwt. for bashering.

Tallow and Grease Trade Shows Some Improvement

NEW YORK, SEPTEMBER 8, 1943

TALLOW AND GREASES .- Members of the trade had no trouble whatever in disposing of all grades of tallow and most greases on this market during the week. Brokers and dealers found a ready market for whatever offerings they were in a position to offer. The only difficulty experienced in the market was the fact that the available supplies of all types of tallow and greases fell far below the demands of the trade. While all types of tallow met good demand, the broadest call was for top grades of tallow of suitable quality for soap manufacturers. The trade is anxiously awaiting an increase in the amount of tallow made available by the increased maketing of cattle.

Meanwhile, the movement of hogs to market throughout the country continues to slow down and with a shortage of feed in many sections, hogs are being marketed at lighter weights. These conditions are unfavorable as far as the grease trade is concerned, as they will naturally cut the amount of grease produced. While the hog population of the country is of record size, grease production could be cut by marketing hogs at lighter weights than usual.

STEARINE.—There has been no improvement in the position of this market; supplies remain far below the demands of the trade. Traders hope that with an increase in cattle slaughter there will be more stearine available.

NEATSFOOT OIL.—The neatsfoot oil market is slow as supplies remain scarce. Traders are hoping for some improvement in supplies when the cattle marketing situation improves.

OLEO OIL.—Broad demand continues for oleo oil from all interests but the trade has been very limited for some time because of the dearth of supplies. Prices are quoted nominally firm and numerous orders remain unfilled.

CHICAGO, SEPTEMBER 9, 1943

TALLOW.—There was a ready market to be found here for any and all types of tallow during the week. It seems to be the practice of interested buyers to hold a "hole" open in their inventories in the event that some seller may offer them almost any grade of tallow. With the government inventory limitations in effect, a potential buyer will hold his inventory just below limitations so that the much desired tallow may be bought at any time it is offered. This practice has made tallow a well selling commodity as almost any buyer has a place for it.

STEARINE.—With cattle marketings on the increase, there is a slight rise promised in the amount of stearine which will be made available. It is hoped that there will be enough improvement in the supply of this product to fill some of the outstanding orders which have gone unsatisfied for quite some time.

OLEO OIL.—Oleo oil remains scarce and the demand is broad. As a result of the scarcity the market was inactive. Ceiling prices are: Extra, 13.04c; prime, 12.75c.

NEATSFOOT OIL.—There has been no change in the neatsfoot oil market for some time as supplies remain very limited. Quotations are: Pure, 18c and cold test, 26c.

GREASE OIL.—There were no reports of trade in grease oil and prices remained unchanged. Quotations are: No. 1, 14%c; prime burning, 15%c; prime inedible, 15c and special No. 1, 13%c; acidless tallow oil is quoted at 13%c.

GREASES.—The best grades of greases found ready sale this week but such was not the case with the lower grades. There was no reduction in prices of either the top grades or lower grades; all types sold at ceiling levels.

BY-PRODUCTS MARKETS

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BASIS

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Broad demand remains the main in ture of the by-products market that The market has been very slow for the some time due to the short amount of product being offered. Prices are quals firm.

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†Based on 15 units of ammonia.

Unground, per unit ammonia.. Liquid stick, tank cars.....

Bone Meals (Fertilizer Grades)

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retimet Materials

High	grade tankage, ground	Per tan
106	11% ammonia	1.85@ 4.0h
Bone	tankage, unground, per ton 3	0.00@31.00
Hoor	meal	LING LS

Dry Rendered Tankage

				Per mit
Hard	pressed	and expeller	unground	
45	to 75%	and expeller protein		

Gelatine and Glue Stocks

	Per ext.
Calf trimmings (limed)	
Hide trimmings (limed)	
	Per im
Cattle jaws, skulls and knuckles\$40.	00@42.0h
Pig skin scraps and trim, per lb 7	40 H

*Denotes ceiling price, f.o.b. shipping point. Bones and Hoofs

| Fig. 16 | Fig.

Delivered Chicago.

Animal Hair

		Animal Hair	
Winter	coil dried	, per ton	60,01
Summer	coil dried	, per ton	\$2.80
		black, lb me	M(M)
		gray, lb 4 6	4%

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FERTILIZER PRICES

BASIS NEW YORK DELIVERY

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....\$1.55

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innesium sulphate, bulk, per ton, basis er- resel Atlantic Ports
16% B. P. L. 1.0.0. Mark ammonia, 10%
B. P. L., C.I.I. apoli. 55.00
A. P. A., f.o.b. and ractories
Atlantic and Guir ports
in 100-lb. bags ground, 10% ammonia.
10% B. P. L., bulk
nia, 15% B. P. L., bulk
Phosphates
Bone meal, steamed, 3 and 50 bags, per ton, f.a.b. works
Bone meal, raw, 4% % and 50%, in bags,

OLEOMARGARINE

Dry Rendered Tankage

45/00% protein, unground......\$1.25

ARRAINMIGAMILLE
Waite demestic vegetable 19 White azimal fat 16 ½ Waier churned pastry 17 ½ Milk churned pastry 18 ½ Vegetable type unquoted
VEGETABLE OILS
Crude cotton seed oil, in tanks, f.o.b. Valley pairts, prompt 12%, White desdorized, bbls., f.o.b. Chgo 16%,
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FATS AND OILS OUTPUT UP

Total production of fats and oils from domestic materials in 1943 may be nearly 11,000,000,000 lbs., an increase of over 1,000,000,000 lbs. from production last year, the U.S. Department of Agriculture reported recently.

Production of fats and oils from domestic materials, including farm butter and inspected lard, in the first six months of 1943 totaled about 5,280,000,-000 lbs. compared with 4,760,000,000 lbs.

Little Trade Reported in Cotton Oil Futures Mart

HE cottonseed oil market at New York continued to be a more or less lifeless affair during the past week as offerings of spot product remained extremely limited. There was an indication of some added strength in the market, probably as a result of the reports that the continued drought in some parts of the South had damaged some of the cotton and as a result would curtail production of the cottonseed oil which is so badly needed by the trade. There is a chance that the unfavorable weather will have the effect of cutting sharply into the amount of oil produced and the longer the condition lasts the shorter will be the crop. There continues to be broad demand for salad oils and cooking oils from consumers and dealers but there is not enough product offered to satisfy

SOYBEAN OIL.—Trading in soybean oil during the past week was a very dull affair as supplies of this product continue to run well below the demands of the trade. Prices were quoted steady. Demand for soybean oil must go unsatisfied and members of the trade hope that when the new crop has been crushed there will be a loosening up of the tight situation.

PEANUT OIL.—There was little business consummated in the peanut

a year earlier, a gain of about 11 per cent. Outstanding changes included a decrease of 107,000,000 lbs. in the production of inedible tallow and greases and increases of 345,000,000 lbs. and 149,000,000 lbs., respectively, in the output of soybean oil and lard.

The payroll allocation plan builds a sound bond program for your employes. Thousands of firms are now participating in the arrangement.

oil market this week; supplies of old crop peanuts are very light. In the producing areas of the nation, the crop is now being harvested but must dry before it is shipped to the crushing mills. Some of the peanut producing area has been hard hit by the drought and this will tend to cut into the expected crop totals.

OLIVE OIL.—This market continues to remain in a nominal position as there has been no product, either domestic or imported, offered for sale for some The demand for olive oil has been broad for numerous weeks and until the new crop is ready there appears to be no chance of relief.

PALM OIL.—Supplies of palm oil continue very light and practically no trading is reported. No hope for an improvement in the situation is looked for in the near future.

COTTONSEED OIL. — Southwest crude was quoted Friday at 12%@ 12%c; Valley 12%c and Texas, 12%c at common points.

Futures market transactions for the week at New York were:

MONDAY, SEPTEMBER 6, 1943

Sales High Low Close Pr. cl. Holiday.

TUESDAY	, SEPTE	MBER 7,	1948	
September			14.25	14.25
October			14.25	14.25
			14.00	14.00
January			14.00	13.85
			14.00	14.00
No sales,				
WEDNESDA	Y. SEPT	EMBER I	, 1943	
September			14.25	14.25
October			14.25	14.25
December			14.00	14.00
January			14.00	13,85
March			14.00	14.00
No sales,				
THURSDA	Y, SEPT	EMBER 9,	1943	
September			14.25	14.25
October			14.25	14.23
December			14.00	14.00
January			14.00	13.85
March			14.00	14.00
No sale.				
(See nego				

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HIDES AND SKINS

Effective date of Amend. 3 to Price Schedule 9 postponed to Oct. 1-Trading resumed in country and small packer market—Packer hide permits about filled.

Chicago

HIDES .- The outstanding news in the hide trade was the announcement late Friday, Sept. 3, that the OPA was, by the issuance of Amend. No. 4, postponing until Oct. 1 the effective date of the previously released Amend. No. 3 to Price Schedule No. 9, in order to give slaughterers, dealers and tanners additional time in which to present their views regarding the amendment. Prior to the new effective date, industry advisory committees are to be named for the different branches of the industry, to meet with the OPA in Washington.

Some dealers and small killers had been fearful of some of the provisions of the new amendment, particularly the matter of allowable shrinkages, and had delayed selling their Aug. hides because of the penalties through the licensing clause. The suspension of this amendment opened up the way for the completion of trading in last month's

At the end of last week there were unfilled permits in the market for about 20,000 packer hides. A little scattered trading at the end of last week, and around the middle of this week, is understood to have taken care of about all these buying permits, with possibly a few packer hides left over. Upper leather tanners were allotted a few big packer cows this month, in view of the more liberal supply, but heavy native steers are still falling short of requirements.

A steady increase is shown by the federal inspected slaughter, which totalled 988,472 head of cattle for Aug., as against 844,992 for July and 1,102,-738 for Aug. 1942; however, a new alltime record had been set during Aug. 1942. Calf slaughter during Aug. totalled 433,873 head, as against 335,011

for July, and 460,050 for Aug. 1942.

There was further trading in outside small packer Aug. hides this week at the ceiling prices, with some lots moving on selected basis at full packer

Several cars of country all-weight hides moved late this week at the ceiling of 14c flat, untrimmed, or 15c flat, trimmed, f.o.b. shipping points, with branded hides going at a cent less.

Trading has been under way this week in the Pacific Coast market, at their ceiling of 131/2c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points, and that market will be cleared before permits expire on Sept.

FOREIGN WET SALTED HIDES .-Reported trading in the South American market has been limited this week. England bought 3,000 Sansinena steers: 5,000 Artigas steers sold to Sweden, a new buyer in that market. Issuance of further buying permits has been delayed pending the return on Sept. 8 of the joint British-Canadian-American mission which has been making a study of the hide situation in Argentina, Brazil and Uruguay, and the rendering of their report. The matter of abnormal shrinkages in hides in transit has been under study; and also the fact that local tanners have been able to pay higher prices than United Nations buyers and have drained offerings from our buy-

CALFSKINS.—Trading has been slow in getting under way on packer calf and kipskins. However, one big packer moved Aug. calfskins at late mid-week at the ceiling prices, and others are expected to follow before the close of the week. The market is quotable strong at 27c for heavies and 231/2c for lights under 91/2 lbs., but nearly all trading is being done on New York trim and selection, at New York prices.

City calfskins are strong at 20 1/2c for 8/10 lb., and 23c for 10/15 lb., with outside cities salable same basis, but market is about cleaned up; good part of trading is being done on New York selection. Country calfskins are sales at 16c for 10 lb. and down, and lk is 10/15 lb., f.o.b. shipping point Lini trade in city light calf and deacement \$1.43, selected.

4-5's \$1.40, \$3.80, 12/1 \$4.60.

CHICAG

Quotatio

Hvy. nat. at Hvy. Tex. at Rvy. butt brad'd strs Hvy. Col. at Ex-light Tex strs.

Ex-light leads sire.

Brad'd cows

Hvy. nat. cow

Lt. nat. cow

Nat. bulls.

Brad'd bulls

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KIPSKINS.—One packer moved Aug. kipskins at late mid-week, and other will likely sell before the week-end king are strong at 20c for 15-30 lb. native and 171/2c for brands, but trains mostly on New York selection.

City kips are sold up and strong a 18c for 15-30 lb. natives and 17e in brands. Country kips are wanted at 16. flat, f.o.b. shipping point.

SHEEPSKINS .- Dry pelts are sleet with buyers' ideas 27@27%c per h del'd Chgo., and up to 29c asked in no great accumulation on hand. The market remains mixed on shearlings a couple large buyers are still wering on Government contracts and paying ceiling prices for big packer shear No. 1's \$2.15, No. 2's \$1.90, No. 3 \$1.00, and No. 4's 40c. Outside parker shearlings, dependent upon the civilia market, have a weak tone; some of the larger producers were sold ahead, how. ever, and the season is about over now. Sales of outside shearlings have been reported in a range of \$1.40@1.80 fm No. 1's, \$1.00@1.20 for No. 2's, and 60@80c for No. 3's, depending upon quality, but some houses indicate the have declined better bids. Pickled skins enjoy a good active demand at individual ceilings by grades; general market quotable \$7.50@7.75 per dos. packer lamb. Some trading in packer lamb pelts by mid-west packers is scheduled for late this week, which activity may better define the market. Some interests are talking around \$2.80 per cwt. liveweight basis or better for western lambs, and around \$2.55 per cwt. for northern natives; others quote westen lambs around \$2.65, and northern atives \$2.25@2.35 per cwt.

New York

CALFSKINS .- The New York callectors have been active and current offerings are about cleaned up; 3-4's sold at \$1.15, 4-5's \$1,30, 5-7's \$1.65, 7.9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.56, and 17 lb. up \$4.35. Action is expected

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shortly on packer calfskins, which are strong at ceiling prices,—3-4's \$1.25, 45's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

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CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

1300	PACKER	HIDES	
, 1	Veek ended Sept. 10	Prev. week	Cer. week, 1942
Hvy. nat. stra. Hvy. Tez. stra.	@151/4 @141/4	@151/ ₆ @141/ ₆	@15% @14%
Byy. butt brad'd strs Byy. Col. strs.	@14%	@14% @14	@14% @14
grad'd cows	@15 @141/4		@15 @141/4 @151/4
Hvy. nat. cows. Lt. nat. cows Nat. buils	@12	@151/4 @12 @11	
Brnd'd bulls Calfakins Kine, nat	23¼ @27 @20	23 1/4 @ 27 @ 20	23 1/4 (0 27
Kips, bend'd Sinnks, reg Sinnks, hris	@1.10	@1734 @1.10 @55	@1714 @1.10 @55

CITY AND OUTSIDE	SMALL PACKERS
Nat. all-wts @15	@15 @15
Branded @14 Nat. bulls @111/2	. @14 @14 @1114 @1114
Brad'd bulls @10%	@10% @10%
Calfokins201/4 @28	201/4 @ 23 201/4 @ 23
Clarks 202 601.10	61.10 61.10
Blanks, hris @55	@55 @55
All nacker hides and all	calf and kipskins quoted

All packer hides and all calf and kipskins quoted a trimmed, selected basis; small packer hides cooled fat, trimmed; all slunks quoted flat.

00	UNTRY	HII	ES		
Bry. stears	@15		@15 @15		@14
Buffs	@15		@15		@15
Brita 10	@15	10	@15	10	@15
Calfokine16	@18	16	@18	16	@18
Kipskins	@16 0@8.00	6.5	@16 0@8.00	6.5	@16 0@7.65
490					

	SHEEPS	KIN	15		
Pkr. shearigs Dry polts27			@2.15 @28	27	@2.15

EASTERN FERTILIZER MARKETS

New York, September 8, 1943
The local by-products market was
quiet due to the holiday, but additional
lots of South American dry rendered
tankage continued to arrive in good
quantity, and this should help the situation out in the east considerably.
There are reports that the South American market is much firmer due to the
fact that large stocks have been sold
down there. Bonemeal is still scarce
and the demand is very strong. Potash
will be short the coming year and fertilizer manufacturers may be forced to
cut down the amount used in their mixtures.

ST. LOUIS HOGS IN AUGUST

Receipts, weights and range of top prices for hogs at St. Louis National Stack Yards, Ill., for August, 1943, with comparisons, reported by H. L. Sparks & Co., were:

Sales .	August 1943	August 1942
Total receipts Average weight, lbs	228,385	195,258
Top prices:		
Righest	\$ 15.20	\$ 15.30
		14.40
Average cost	14.33	14.61

WEEK'S CLOSING MARKETS

FDA PURCHASES



ANNOUNCEMENTS

PURCHASES.—During period August 31 to September 3 inclusive FSCC purchases included 54,900 bundles, 100 yards each, hog casings, 1,891,950 lbs. frozen lamb, 150,000 lbs. frozen boneless beef, 1,733,000 lbs. frozen mutton, 17,202,084 lbs. canned meat products, 300,040 lbs. dehydrated pork, 615,000 lbs. frozen packer hog sides, 365,000 lbs. frozen Wiltshire sides, 350,000 lbs. frozen veal, 2,139,000 lbs. frozen pork loins, 60,000 lbs. frozen pork kidneys and 2,135,000 lbs. cured meat products.

NOTICE.—Important notice to meat packers G-36, issued by FDA, this week states: "Removal of quota restrictions does not relieve us from necessity of furnishing substantial quantities of frozen pork, lamb and mutton, and frozen trimmings of all species, including canner and cutter beef, all prepared in accordance with FSCC specifications. Please offer us maximum quantities you can furnish for October shipment."

FDA has issued Amendment 10 to FSCC-10, (Rev. 2/8/43), Meat Products Purchase Specifications, dated September 7, 1943, to include several terms and conditions. Article VII is amended to include a clause concerning marking of lot numbers. Packaging, marking and tagging specifications are given for Item 303, cured singed wiltshire sides, 65 to 90-lb. range, and for Item 304, cured scalded wiltshire sides, 65 to 90-lb. range. Export Packaging Specification 1742-C on page 67 of the original order is amended to include terms and conditions for packaging of lard. A copy of the amendment may be obtained from the FDA office.

FRIDAY'S CLOSING

Provisions

Offerings of green pork cuts were scarce today following the sharp advance in hog prices which sent the top \$15.25. Sales of 18/up green hams and 18/up green skinned hams were reported locally at ceiling. S.P. bellies, 8/12 and 12/16 lbs., brisket off sold ceiling. Other sales reported today included fresh regular trimmings, green rough jowls, 16/20 loins, 20/up loins, special lean trimmings and D. S. clear bellies. The feature of the trade was the opening of business in fat backs.

Cottonseed Oil

Valley crude, 12%c; Southeast, 12% @12%c; Texas, 12%c.

Quotations on New York bleachable cottonseed oil, Friday's close, were: September 14.25; October 14.25; December 14.00; January 14.00; March 14.00.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 4, 1943, were 4,687,000 lbs.; previous week, 3,978,000 lbs.; same week last year 4,548,000 lbs.; Jan. 1 to date, 186,812,000 lbs.; corresponding period a year earlier, 192,-631,000 lbs.

Shipments of hides from Chicago for week ended September 4, 1943, were 3,672,000 lbs.; previous week, 4,479,000 lbs.; same week last year, 5,186,000 lbs.; Jan. 1 to date, 153,171,000 lbs.; corresponding period a year earlier, 206,625,000 lbs.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended September 4, 1943 were reported as follows:

		Week Sept. 4	Previous week	Same week '42
Cured	meats.	Ibs.89,121,000	42,729,000	37,803,000
Fresh		Ibs.82,206,000	32,807,000	56,555,000
Lard,		6,954,000	6,176,000	9,973,000



LIVESTOCK MARKETS Weekly Review

August Hog Kill at New High for Month

DURING August, slaughter of hogs and sheep under federal inspection established new record high marks for the month, according to figures released this week by the Department of Agriculture. In the same period, slaughter of cattle and calves showed an increase over the previous month but were below the comparable figures for a year ago. Despite the fact that the hog kill in August was almost 1,000,000 head smaller than in July, it was about 1,250,000 larger than in August, 1942, and almost a million head heavier than the previous August record.

During August, 1943, a total of 4,464,437 head of hogs was slaughtered at plants under federal inspection. For the past five months the 1943 figure for each month has established a new record high

hog slaughter for the particular month. Men in the trade, despite the reduction in hog kill in August, foresee even larger slaughterings of hogs late this year when the full effect of the livestock producers' wartime efforts will be felt.

There has been some talk of a marketward movement of hogs before they are really ready, due to the shortage of livestock feed in all parts of the country. In July, 1943, hog slaughter reached 5,426,963 head, while in August of the same year, total kill was 3,223,059 head.

Slaughter of hogs during the first eight months of 1943 stands at 39,788,685 head, the largest in history for any corresponding period. In the corresponding period of 1942, 34,035,726 hogs were slaughtered under federal inspection.

The sheep and lamb kill in August rose to 2,268,573 head, the first time on record that the August slaughter of this class of livestock has reached the two million mark. In July, 1943, the sheep kill amounted to 1,987,648 head and in

August, 1942, the total stood at 1,89,70 head, the previous all-time high Augus sheep slaughter. It is reported that the kill this year has included a number of ewes from western range flocks. For January 1, 1943, through August, the sheep kill under federal inspection to taled 13,648,077 head, the largest for any corresponding period. In 1942 the eight-month total was 12,757,535 head.

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Slaughter of cattle at inspected plats showed a seasonal increase during Agust and the total for the month a 988,472 head compares with 844,922 month earlier and 1,102,738 a year aga. Despite the fact that the August all was smaller than in 1942 there have been only two other years when the August total was larger.

The August slaughter of calves at plants under federal inspection showed a gain of almost 100,000 head compared with a month earlier but the total was still under the August, 1942 figure.

AUGUST SLAUGHTER

ILLIONS		MILLIONS		1941 1940 1939
		1943	CATTLE EXCL CALV	ES
	HOGS		1942	January
		1	AVERAGE 1932-41	February .
1. 1943	\wedge	/	AVERAGE 1932-41	April
		, 3	CULL DE LAM	June July August
		$A \mapsto$	SHEEP & LAM	Totals
11/	1942	194	1942	1941
				1939
1000	/		AVERAGE 1932-41	
	AGE 1932 40			CANAD

MONTHLY SLAUGHTER UNDER FEDERAL INSPECTION

	Cattle	Hogs	- Bleep
1943	. 988,472	4,464,487	2,300,573
1942	. 1,102,738	3,223,050	1,800,797
1941	. 968,264	2,795,788	1,821,726
1940	. 842,129	3,044,710	1,488.83
1939	. 822,908	2,791,604	1.477.20
EI	GHT-MONT	H TOTALS	
	Cattle	Hogs	Bloop
January	. 927,500	5,430,900	1.TD4.456
February	. 853,912	4,335,306	1,486,795
March		4,661,162	1,495,078
April	. 796,310	4,462,705	1,457,986
May	. 774,474	5,367,261	1,659,078
June	. 707,905	5.649,942	1,500,675
July	. 844,992	5,426,963	1,967,648
August		4,461,437	2,266,573
Totals	. 6,816,131	39,788,685	13,648,677
1942		34,035,720	12,187,525
1941	. 6,877,706	29,114,394	11,860,170
1940	. 6,235,104	31,264,381	11,265,67
1939	. 6,062,171	25,264,381	11,163,649

CANADIANS ASK PRICE FLOOR

WINNIPEG.—The Canadian government has been asked to establish flor prices on all classes of cattle and to provide an organization to purchase surplus cattle for export to the U.S.

"SPEED"

INDUSTRY'S MOST URGENT DEMAND

FORT WAYNE, IND.

DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND. MONTGOMERY, ALA.
OMAHA, NEB.

KENNETT-MURRAY

FRANK R. JACKLE

Broker
Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs 405 Lexington Ave. New York City

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

Page 42

The National Provisioner—September 11, 1988

in order to eliminate a threatened crisis in livestock marketing this fall.

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1,794,456 1,496,700 1,495,678 1,457,565 1,622,078 1,500,673 1,967,669 2,208,073 13,646,077

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Livestock men fear that unless government action is taken there will be a glut of cattle on western markets this autumn. They reported that a heavy run of cattle and hogs would overtax idling facilities of packing plants, because of the labor shortage. Other factors include decreased demand from eastern feeders, due to the short crops in Ontario, the cutting off of shipments to the U. S., and the increased cattle and hog production on Canadian farms.

At Ottawa, officials stated that in effect a price floor already exists. Wholesale meat prices are set by order and these prices are reflected in live cattle values.

"No surplus of cattle now exists in Canada," said one food authority. "The Canadian Meat Board, which would handle the export of meat, has not so far been able to buy surplus stocks for such export."

SEE CATTLE KILL INCREASE

It is expected that federally inspected cattle slaughter, now at a low level, will increase seasonally during the early fall. Supplies of grain fed cattle coming to market in early fall may be about the same as a year earlier. Marketings of range cattle will be large, although it is uncertain at this time how many of these cattle will go direct to slaughter rather than to feed lots. Cattle numbers in the western states are at a high level in relation to feed supplies.

Until recently the margin between prices of feeder cattle and fed cattle has been unusually narrow but it has widened and now appears about as favorable as in other recent years. Feed prices will be high, however, so that the return over feed cost may not be very favorable to cattle feeders in 1943-44. Under these conditions production of long-fed cattle (choice and prime) may be curtailed.

OVINE KILL TO BE HEAVY

Slaughter of sheep and lambs probably will be heavy this year. Inspected slaughter since May 1 (the start of the new marketing year) has been 5 per cent larger than last year after allowing for new plants not reporting in 1942. The increase has been due almost entirely to increased marketings of ewes, says a report in The Livestock and Wool Situation, government publication. During May and June, marketings of lambs and yearlings in federally inspected plants reporting in both years were about the same as last year, whereas marketings of ewes were about 25 per cent above a year ago.

Marketing of ewes are expected to continue heavy. Last year ewe slaughter was 2.6 times the 1932-41 average. However, with a lamb crop 1,500,000 head smaller than in 1942, lamb slaughter this year probably will not exceed that of last year.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, September 9, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Bu Janes en or	ly not quoted):	CHICAGO	NAT. STK. YDS	AHAMO .	KANS. CITY	ST. PAU
BARROWS Good and	AND GILTS:					
	lbs	\$18 506714 00	\$13.75@14.85			
140-160	lbs.	13 7560 14 65	14.25@14.85	********	\$13.40@14.15	\$12.75@13.
180-180	lbs	14.25@14.85	14.75@15.25 15.20@15.35	814.25@14.50	13.904014.65	13.50@ 14.
200-220	Ibs	14.85@15.00	15.20@15.85	14.40@14.75 14.50@14.80	14.50@14.85 14.75@14.90	14.50@14. 14.60 only
220-240	lbs	14.75@15.00	15.20@15.85 15.15@15.85	14.65@14.80	14.80@14.90	14.60 only
270-300	Iba.	14.65@14.86	14.90@15.30	14.50@14.90 14.50@14.65	14.80@14.90 14.70@14.85	14.25@14. 14.45@14.
300-330	Ibs	14.55@14.75	14.80@15.10	14.50@14.60	14.60@14.75	14.40@14.
	lbs	14.40@14.65	14.60@14.90	14.40@14.50	14.50@14.65	14.30@14.
Medium:	11-	10 50011 05				
	lbs	13.50@14.75	18.25@14.75	18.60@14.50	13.85@14.50	13.50@14.
SOWS:	Chalca					
Good and	lbs	14 956 14 50	14.40@14.50	14.10@14.30	14 10/014 90	14 95 ante
300-330	lbe	14.30@14.45	14.40@14.50	14.10@14.30	14.10@14.20 14.10@14.20	14.25 only 14.25 only
330-360	lbs	14.20@14.40	14.25@14.50	14.10@14.25	14.00@14.15	14.25 only
360-400	1bs	14.10% 14.35	14.15@14.40	14.10@14.20	14.00@14.15	14.15@14
Good:	lh-	10.05611.07	110001101	******	*******	** ****
450-550	lbs	13.80@14.20	14.00@14.25 13.85@14.10	14.10@14.15 14.00@14.10	14.00@14.15 18.85@14.10	14.10@14 14.00@14
Medium:	***************************************	10.000 11.10	10.00 % 11.10	11.00@ 11.10	10.000811.10	14.00014
	lbs	18 15@14 15	12.75@14.00	13.50@14.10	13.75@14.10	13.65@18
			14.1005 11.00	10.000 19.10	10.104214.10	20.00 48 10
STEERS, CI	, Vealers and Cal	1408;				
	0 lbs	15 50@ 16 50	15.00@16.00	15.00@16.25	14.50@15.50	15.25@16
900-110	0 lbs	15.75@16.75	15.25@16.00	15.00@16.15	14,50@15.75	15,25@16
1100-130	0 lbs	16.00@16.85	15.50@16.00	15.25@16.85	15.00@16.00	15,25 (£16
	0 lbs	16.25@16.85	15.50@16.00	15.25@16.35	15.00@16.00	15,25@10
STEERS, G			10 55 515 00			
700- 90 900-110	0 lbs	14.50@15.50	13.75@15.00 13.75@15.25	13.50@15.00 13.75@15.25	13.00@14.50 13.25@15.00	18.50@15 13.50@15
1100-130	0 lbs	15.00@16.00	14.00@15.50	14.00@15.25	13.25@15.00	13.50@15
		15.00@16.25	14.00@15.50	14.25@ 15.25	13.25@15.00	13.50@ 15
STEERS, M						
700-110	0 lbs	12.00@14.50	11.75@14.00	11.50@13.75	11.25@18.25	11.50@18
	0 lbs	12.00@ 15.00	12.00@14.00	12.25@14.00	11.50@18.25	11.50@13
STEERS, Co				*******		
	0 lbs	10.50@12.00	10.50@12.00	10.50@12.00	9.25@11.50	10.00@11
HEIFERS,						
600- 80	0 lbs	14.75@16.00	14.50@15.25 14.50@15.25	14.25@15.25 14.50@15.50	14.25@15.50 14.25@15.75	14.25@15 14.25@15
		10.000 10.00	14.000 10.20	14.00@ 15.00	14.20 (10.10	14.200 10
HEIFERS,	0 lbs	12 75@14 75	13.00@14.50	13.25@14.25	12.25@14.25	18.00@14
800-100	0 lbs	13.50@ 15.00	13.00@14.50	13.25@14.50	12.50@ 14.25	18.00@14
HEIFERS.						
	0 lbs	10.50@18.50	10.50@ 13.00	11.00@13.25	10.50@12.50	11.00@13
HEIFERS,		2-10-8	2		20.000 00 2.2700	**.55-6-15
	0 lbs	9.00@10.50	8.50@10.50	10.00@11.00	8.50@10.50	9.50@11
COWS, All		0.00 (2.20.00	0.074 10.00	10.000 11.00	0.000 20.00	D.0048 11
		19 006713 00	11.50@12.75	11.50@12.75	11.00@12.00	11.25@18
Medium	************	10.50@12.00	10.25@11.50	10.00@11.50	9.75@11.00	10.00@11
Cutter	and common	7.50@10.50	7.75@10.25 6.00@ 7.75	7.25@10.00	9.75@11.00 7.25@ 9.75 5.75@ 7.25	7.50@10
			0.000 1.13	5.75@ T.25	0.100 1.20	5.50@ 7
	rs. Excl.), All W		11 95 @ 19 04	10 05 (3 19 00	11 00@11 10	11 00611
Sausage	od	12.50@13.35	11.25@12.25 11.25@12.25	12.25@13.00 12.00@12.50	11.00@11.50 10.50@11.25	11.00@11 10.75@11
Sausage	medium	10.25@12.50	9.75@11.25	9.50@12.00	9.25@10.75	10.75@11 9.50@10
Sausage	cutter & com	9.00@ 10.25	7.75@ 9.75	8.00@ 9.75	7.25@ 9.25	7.50@ 9
	All Weights:					
Good as	d choice	11.00@15.00	14.25@15.50 11.75@14.25	13.00@15.00	13.00@14.00 9.00@13.00	13.00@15 9.00@18
Cull	and medium	9.00@11.00	7.00@11.75	9.00@13.00 7.50@ 9.00	7.00@ 9.00	6.50@ 1
	0 lbs. down:					
Good as	d choice	12.00@14.00	12.00@14.00	12:00@14.00	11.00@13.50	11.50@18
Common	and medium	8.50@12.00	9.00@12.00	9.00@12.00	8.50@11.00	8.00@11
Cull	*************	7.50@ 8.50	7.00@ 9.00	7.50@ 9.00	6.50@ 8.50	6.50@ 8
ughter Lamba	and Sheep:1					
-Burn Tumo		*******	** ***			
SPRING LA	d choice*	13.25@14.75	13.00@13.75	13.50@ 14.00 12.25@ 13.25	18.25@14.00	13.50@14
SPRING LA	and good*	9.50@11.50	11.50@12.75 9.50@11.25	10.006(12.00	12.00@13.00 10.00@11.75	12.25@13 11.00@12
SPRING LA Good an Medium		-				
SPRING LA Good an Medium Common					11.75@12.50	12.00@12
SPRING LA Good an Medium Common YLG, WETH	IERS:2	12.50@13.50				
SPRING LA Good an Medium Common YLG, WETH	IERS:2	12.50@ 13.50 11.00@ 12.25			10.50@11.75	11.00@11
SPRING LA Good an Medium Common YLG. WETH		12.50@13.50 11.00@12.25			10.50@11.75	11.00@11
SPRING LA Good an Medium Common YLG, WETH Good an Medium EWES:2	IERS: ² d choice* and good*		5.75@ 7.00	********	10.50@11.75	11.00@11 6.25@ 6.
SPRING LA Good an Medium Common YLG, WETH Good an Medium EWES: ² Good an Common	IERS:2	6.50@ 7.25 5.50@ 6.50	5.75@ 7.00 4.75@ 5.75	5.75@ 6.25 5.00@ 5.50	10.50@11.75 6.00@ 6.50 4.75@ 6.00	6.25@ 6 5.00@ 6

*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

²Quotations on yearling wethers and ewes on shorn basis.

PACIFIC COAST LIVESTOCK

Possints for five days ended Sent 3.

Receipts for five	unys en	ded be	pr. o.
Cattle	Calves	Hogs	Sheep
Los Angeles5,200	825	2,000	650
San Francisco 735	105	1,410	6,435
Portland3,700	825	3,135	8,255

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were: 14,771 cattle, 1,828 calves, 16,460 hogs and 7,222 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 4, 1943, as reported to The National Provisioner:

CHICAGO

CHICAGO

Armour and Company, 3,213 hogs; Swift & Company, 2,461 hogs; Wisson & Co., 1,272 hogs; Western Packing Co., Inc., 2,563 hogs; Agar Packing Co., 6,236 hogs; Shippers, 15,519 hogs; Others, 75,4455 hogs.

Total: 20,700 cattle; 3,268 calves; 40,200 hogs; 15,865 sheep.

KANSAS CITY						
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	Cattle	Calves	Hogs	Sheep
Armour and Company.	4,840	1,088	3,215	5,373
Cudahy Pkg. Co	3,868	551	1.543	5.872
Swift & Company	3,801	1,521	2,168	5,580
Wilson & Co	2,572	1,118	1,803	2,668
Campbell Soup Co			****	
Others1	3,051	9094	3,081	1,141
Total2	9.345	4.524	11.810	20,684

VMARA		
Cattle and	Hogs	Sheep
Armour and Company 5,416	7,705	10,711
Cudahy Pkg. Co3,797 Swift & Company3,812	4,622 5,457	8,704
Wilson & Co	4,338	1,895
Others	18,580	****
Cattle and calves: Eagle Pkg.	Co., 15	; Grt.

Omaha, 30; Geo. Hoffman, 33; Kroger Pkg. Co., 25; Rothchild Pkg. Co., 304; John Roth, 166; So. Omaha Pkg. Co., 302; Nebr. Beef., 043; Lincoin Pkg. Co., 357; American Pkg. Co., 55.

Total: 18,102 cattle and calves; 40,711 hogs and 29,494 sheep.

www.	DA. A	AATO		
	Cattle	Calves	Hogs	Sheep
Armour and Company.	2,999	1.786	4.345	9,423
Swift & Company		3,340	3,836	8,296
Hunter Pkg. Co	1,831	****	1.887	861
Heil Pkg. Co			2,500	
Krey Pkg. Co			3.721	
Laclede Pkg. Co			2,768	
Sieloff Pkg. Co			901	
	9,029	5,126	19,967	18,580
Others		109	4,039	1,260
Shippers	10,824	3,787	18,092	1,373
Total	22,066	8,020	42,008	21,213

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co	4,311	99	7,227	3,351
Armour and Company. Swift & Company		26 38	7,115	2,882 3,238
Others	323	2222	19	0,400
Shippers	5,674	2	10,862	516
Total	15,569	165	29,236	9,987

ST. JOSEPH

Swift & Company Armour and Company. Others	3,135 3,871	654 361 186	Hogs 5,741 4,947 2,427	8heep 8,007 3,909 1,755
Total				13,671 bought

OHLAHOMA CITY

Armour and Company. Wilson & Co Others	4,220 4,256	2,661 2,764	4,892 3,799 781	2,126 2,284
Total		5,425 and 1,475	9,372 hogs	4,410 bought

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co	2,172	636	7,498	2,249
Guggenheim Pkg. Co.	377	0000		
Dunn & Ostertag	148		112	***
Fred W. Dold Sunflower Pkg. Co	144 26		625	***
Excel Pkg. Co		* * * *	161	* * *
Others	2,400		754	42
Total	6,077	636	9,150	2,67

FT. WORTH

Armour and Company. Swift & Company Blue Bonnet Pkg. Co. City Pkg. Co. H. Rosenthal	3,590 4,754 332	3,380 3,708 39 41 42	1,816 1,809 331 740 3	29,167 26,282 61 15
Total	9,050	6,210	4,609	55,525

ST. PAUL

Armour and Company. Cudahy Pkg. Co Dakota Pkg. Co Swift & Company	1,758 843 1,011	871 475 91 2.712	Hogs 11,655	9,480 3,480
Others		1,453	10,821	11,000
Total	12,556	5,602	28,176	24,890

DENVER

Armour and Company Swift & Company Cudahy Pkg. Co Others	980 1,178 977	56 257 15 74	Hogs 3,269 3,509 2,351 2,038	9,353 17,856 4,986 1,017	
Total	4,711	402	11,167	33,212	

CINCINNATI

	Cattle	Calves	Hogs	Bhee
S. W. Gall's Sons E. Kahn's Sons Co	400	155	5,769	4,12
Lohrey Packing Co H. H. Meyer Pkg. Co.	23		3,063	
J. & F. Schroth P. Co.	16		3,389	
J. F. Stegner Co	214	218	558	11
Others		507 321	2,520	1,68
Total	2,796	1,284	15,538	6,57

11 Not including 1,361 cattle, 46 calves, 3,600 hogs and 158 sheep bought direct.

TOTAL PACKERS' PURCHASES

													8	le	Week ended eptember	4	Prev. week	Cor. week, 1942
Cattle		. 6				 									.159,726		161,428	171,487
Hogs				۰											.255, 272		273,135	281,712
Sheep		4			0	0	0	0	0	0	0	0		ø.	.238,188		219,251	238,148

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., September 9.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, butchers were steady to 10c higher and sows 10@ 15c above the close of last week.

Hoge,	good	to	choice:	
100	100 1			

180-200	Ib.		D	0		0	0	۰		0				0	0										14.50	
200-330	lb.																								14.60	
330-360	Ib.	0	9	9	0	0	0	0	0	a	0	0	9		0	0	0	0		0			14.	15@	14.40	ŝ
Sows:																										
270-860	Ib.								 											0		. 1	13.	000	13.90	ś
360-400	Ib.			۰	۰		٠																		13.90	
400-550	lb.							*											*	*	*		13.	30@	13.80)

Receipts of hogs at Corn Belt markets for the week ended September 9:

	This	Last week
Friday, Sept. 3	20,100	27,800
Saturday, Sept. 4	22,200	29,900
Monday, Sept. 6	Holiday	38,100
Tuesday, Sept. 7	32,600	22,600
Wednesday, Sept. 8	29,900	20,400
Thursday, Sept. 9	26,600	19,300

NEW YORK LIVESTOCK

Livestock prices at Jersey City, September 6, 1943, as reported by the Food Distribution Administration.

Steers, medium to good\$16.60@17.00

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50
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00
50
50
50
00

Receipts of salable livestock at Jersey City Market for week ended September 4. 1943:

Cattle	Calves	Hoga*	Sheep
Salable receipts 774 Total with directs6,188 Previous week:	2,931 8,253	97 18,755	937 44,205

Salable receipts 567 2,096 581 1,703 Total, with directs..5,932 11,444 19,468 47,902 *Including hogs at 31st street.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago be Stock Yards for current and comparative page

+RECEIPES

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Paul wankee

Total ... Cattle at

Chicago

Kannas Cit
Omaha

Bast St.
St. Joseph
Sioux City
Wichita
Philadelphi
Indianapoli
New York
Okinhoma
Cincinnati
Denver

leaver ... St. Paul rankee

Total ..

Chicago?
Kanna Ci
Omaha
East St.
St. Joseph
Sloux Cit
Wichita
Philadelph
Indianapol
New York
Oklahoma
Cincinnati
Denver

Total .

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Streets Cows Bulls

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1 eracomaa	- A- A-P		_
Cattle Fri., Sept. 8	354	Hoga 11,887 4,785	W. 18. 18.
Tues., Sept. 721,948 Wed., Sept. 811,485 Thurs., Sept. 95,300	2,309	17,928 15,019 16,000	HAR HAS HAR
*Week ag far	4,156	48,947 64,138 65,949 56,929	
Almaladine 1 907 cattle 0	04		

*Including 1,227 cattle, 204 caives, 18,00 kg and 20,641 sheep direct to packers.

SHIPMENTS

Frl., Sept. 3 Sat., Sept. 4 Mon., Sept. 6	1,096	156	Hogs 4,142 1,021	Su .
Tues., Sept. 7	6,406	252	8,000	80
Wed., Sept. 8		418	2,000	3,16
Thurs., Sept. 9		100	2,000	20
Week's total	18,866	765	8,513	8,00
Prev. week		752	10,656	2,00
Year ago		723	2,709	8,70
I'wo years ago		171	4,861	8,70

†SEPTEMBER AND YEAR RECEIPTS

	-Septe	1942	1943 Ye	1941
Cattle Calves	59,970	58,818 7,231	1,373,663	1,487,814
Hogs			3,830,391	2,415,75
	receipts include			1,007,000

WEEKLY AVERAGE PRICE OF LIVESTOR

														J	Cattle	Hogs	Sheep	Lauis
Week	0	e	n	đ	e	d		8	le	T	ı		4		\$15.25	\$14.40	\$ 6.70	\$13.90
Previo	01	11	B		W	re	N	el	E						15.40	14.40	6.65	14.35
1942															14.60	14.15	5.60	13.65
1941															11.80	10.90	4.50	19.15
1940																6.70	3.50	8.20
1939															10.65	7.85	2.50	16.65
1938															10.40	8.25	2.85	3.00
Av.		1	li	K	38	3-	1	9	4	2					\$11.75	\$9.55	\$4.00	\$10.70

HOG RECEIPTS. WEIGHTS AND PRICES

No. Rec'd	Mt., Ibs.	Top	Av.
*Week ended Sept. 479.500	301	\$15,25	\$14.00
Previous week86,330	296	15,15	14.40
194285,310	296	14.75	14.15
1941	288	12.15	10.96
1940	262	7.75	6.70
193944,360	276	9.40	7.95
193853,273	269	9.35	8.25
Av. 1938-194262,400	277	\$8.70	\$9.55
*Receipts and average weig Sept. 4, 1943, estimated.	rht fo	r week	ending

CHICAGO NOG PURCHASES

Supplies of hogs purchased and shippers, week ended Thurs	by Chicago	packers ber 9:
W	eek ended	Pret. week
Packers' purchases Shippers' purchases	30,867 13,676	49,361 15,281
Total	44,548	55,652

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended September 4:

At 20 markets: Week ended Sept. 4. Previous week	309,000 300,000 343.000 231,000	Hogs 391,000 438,000 391,000 276,000 321,000	Sheep 436,000 460,000 460,000 275,000 837,000	
			Hogs	
At 11 markets:				
Week ended Septemb	er 4		. 331,000	
Previous week		********	330,000	
1941		********	222,000	
1940	*********	*******	256,000	
At 7 markets:	Cattle	Hogs	Sheep	
		278,000	279,000	
Week ended Sept. 4.	210,000	306,000	255,000	
Previous week	210,000	244,000	290,000	
1942	102 000	176,000	164,000	
1941	103,000	218,000	194,000	
1940	179,000	210,000		

Watch Classified page for good men

SLAUGHTER REPORTS

CATTLE

CK

EN B

100 hg

2,86 2,86 2,76 2,76 3,76 P78

\$13.00 14.15 13.05 12.15 13.05 13.05 14.05 16.05

AV. 5 \$14.40 5 14.15 5 16.15 5 10.06 5 6.70 7.15 8.25

\$9.55

packen ber 9:

Prev. week

40,361

55,652

ERS or the

Hogs 331,000 356,000 302,000 222,000 268,000

Sheep

men.

1943

0 \$16.70 LICES

agedal reports to THE NATIONAL PROVI-SIGNER show the number of livestock slaughtered at is casters for the week ended September 4, jet.

COL T THE
Week Cor. ended Prev. week, Sept. 4 week 1942
20.760 19.708 28.600 2
Total
Cattle and calven.
HOGS
Chicage
SHEEP
Chicage? 15,865 50,082 12,825 Kansac City 34,960 38,567 23,881 Omaba 40,413 38,769 39,769 39,712 East St. Louis 27,572 23,325 24,302 88 10,6639 13,451 Siour City 21,185 19,837 17,520 987 17,520 Wiehita 2,249 3,247 2,269 3,247 2,269 Philadelphia 3,802 3,343 3,566 16,564 1,27 New York & Jersey City 54,465 56,165 62,208 Oklabema City 4,410 5,984 1,22 Chrimati 6,019 4,144 4,782 Durrer 9,480 1,001 9,01 9,01 St. Yaal 24,886 20,670 22,222 Milwankee 1,600 2,002 1,872
Total

KINDS OF LIVESTOCK KILLED

Not including directs.

The percentage of each class of livestock slaughtered under federal inspection during July, 1943:

July 1943 Per-	June 1948 Per-	July 1942 Per-
Steers	56.37 38.59 5.04	58.31 35.90 5.79
Hogo-		
Sews	50.89 48.24 0.87	33.99 65.18 0.83
theep and lambs-		
lambs and yrigs10.25 Sheep89.75	15.17 84.88	22.27 77.73

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants lo-cated at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended September 4:

		Cattle	Calves	Hogs
last week	September	42,500	1,296	14,063
Last year	**********	3,565	1,001	12,874

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

WESTERN DEPERTS MEANS

	WESTERN DRESSED MEATS			
	· NET	W YORK	PHILA.	BOSTON
STEERS, carcass	Week ending September 4, 1943	4.004	1,185	1,252
	Week previous	5,129	1,778	1,091
	Same week year ago	6,417	1,497	1,046
COWS, carcass	Week ending September 4, 1948	1.507	1,218	1,241
	Week previous	1,780	2,200	1,420
	Same week year ago	2,001	2,218	1,668
BULLS, carcass	Week ending September 4, 1948	173	23	139
	Week previous	302	29	87
	Same week year ago	638	20	116
VEAL, carcass	Week ending September 4, 1943	5,992	965	519
	Week previous	6.978	679	345
	Same week year ago	4,997	1,198	546
LAMB, carcass	Week ending September 4, 1943	22,860	4,645	8,864
	Week previous	21,162	6,007	10,945
	Same week year ago	40,138	12,144	16,515
MUTTON, carcass	Week ending Beptember 4, 1943	9,587	3,436	3,006
	Week previous	7,789	2,762	2,030
	Same week year ago	5,018	637	8,819
PORK CUTS, lbs.	Week ending September 4, 1943	,252,142	293,092	193,918
	Week previous1	.534,048	553,455	171,447
	Same week year ago1	,165,428	162,650	228,588
BEEF CUTS, lbs.	Week ending September 4, 1943	370,188		
	Week previous	428,540		***
	Same week year ago	311,682		***
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending September 4, 1943	10,784	1,800	
	Week previous	10,487	1,959	
	Same week year ago	11,626	2,527	***
CALVES, head	Week ending September 4, 1943	12,149	2,634	
	Week previous	10,833	2,110	
	Same week year ago	19,691	2,924	***
HOGS, head	Week ending September 4, 1943	48,842	11,783	***
	Week previous	40,000	11,814	***
	Same week year ago	49,075	14,523	***
SHEEP, head	Week ending September 4, 1943	58,847	8,802	
	Week previous	57,031	8.343	
	Same week year ago	62,260	8,556	

Country dressed product at New York totaled 3,153 veal, 0 hogs and 9 lambs. Previous week 2,802 veal, 0 hogs and 4 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

GOOD STEERS Same Week ended Sept. 2 Last week \$11.80 12.25 11.75 11.65 11.35 10.50 10.75 11.25 10.80 week 1942 \$10.90

Vancouver 11.75	12.00	10.25
HOG CARCASSES	B1°	
Winnipeg 15.72 Caigary 15.45 Edmonton 15.35 Prince Albert 15.35 Moose Jaw 15.40 Saskatoon 15.36	\$16.81 16.90 15.72 15.50 15.35 15.35 15.45	\$16.00 15.85 14.20 14.20 14.05 13.96 13.90
Regina 15.35 Vancouver 16.40	15.40 16.50	13.90 15.20

*Official Canadian hog grades are now on car-cass basis, quotations from Bl Grades; Grade A, \$1.00 premium.

VEAL CALVE	.8	
Toronto\$15.25	\$15.29	\$16.00
Montreal 15.80	15.75	14.10
Winnipeg 13.15	13.00	9.57
Calgary 11.75	11.75	10.75
Edmonton 11.75	11.75	10.50
Prince Albert 11.75	11.75	10.50
Monse Jaw 11.50	11.50	10.50
Saskatoon 12.25	12.50	10.60
Regina 12.50	12.56	10.75
Vancouver 12.00	12.50	11.25
GOOD LAME	8	
Toronto\$12.50	\$15.10	\$11.85
Montreal 12.01	15.50	11.50
Winnipeg 11.02	11.88	10.53
Calgary 9.75	10.00	9.90
Edmonton 9.25	11.00	9.60
Prince Albert 9.50	9.50	9.40
Moone Jaw	****	9.65
Saskatoon 10.50	11.50	9.50
Regina 9.80	11.50	9.40
Vancouver 11.00	14.50	****

WEEKLY INSPECTED KILL

While the slaughter of cattle, calves and sheep under federal inspection during the week ending September 3, showed increases the hog kill for the same period showed further reductions at the 27 selected centers. The cattle slaughter was swelled by the marketward movement of western cattle and the total for the week was 185,072 head, almost 20,000 greater than the preceding week.

	Cattle	Calves	Hogs	Bhoop
New York area1. Phila. & Balt	10,707 3,225	12,129 1,019	41,643 25,128	54,466 3,617
group ³	9,727	2,383	48,904	11,910
Chicagos	29,575	6,708	60,126	68,646
St. Louis area4	16,425	11.838	64,587 35,696	27,572
Kansas City Southwest groups.		16,408	48,278	58,960
Omaha		974	48,275	40,413
Sioux City St. Paul-Wisc.				21,156
group ⁴	18,491	12,668	88,306	34,797
So. Minn. 7	14,005	3,951	136,477	48,400
Total	185,072	78,438	620,622	404,698
Total prev, week. Total year ago	165,450 200,558	73,648 82,233	674,768 682,904	301,922 305,054
Includes New Includes Cincians dianapolis, Ind. St. Louis National III., and St. Louis Wichita, Oklahoms St. Paul, So. St. Madison and Mill Lea and Austia, Moines, Ft. Dodge tamwa. Storm Lai	ti and Include Stocky Mo. City, o Paul a waukee, Minn.,	Clevelan Biburi ards and Include and Ft. ad New Wioc. and Ce City, 3	d, Ohio, n, III. i East St s No. St. Worth. port, Mir Includes dar Rapi faraballt	and In- Includes L Louis, Joseph, Includes an., and Albert ids, Des own, Ot-
Daching plants				

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Men Wanted

Men Wanted

Wanted:

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HAN

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